

VINES BRASSERIE

STARTERS

Farm Fresh Greens Salad	7
Daily Local Greens, Red Wine Vinaigrette	
Mediterranean Salad	11
Kalamata Olives, Cherry Tomato, Zaatar, Shishito Peppers, Lemon Vinaigrette	
Chilled Asparagus Potage	8
Gribiche	
Chicken Mouseline	9
Onion Jam, Arugula	
Scottish Eggs	11
Quail eggs, House made Sausage, Arugula, Pickled pearl onions	
PEI Mussels	12
White Wine, Tarragon, Garlic Toast	
Blue Point Oysters on the half shell	16
Mignonette Horse Radish Cocktail Sauce	

ENTREES

Mushroom Risotto	16
Oyster Mushrooms, Truffle oil	
Pan Seared Diver Scallops	22
Cured and Smoked Pork Belly, Maple, Cauliflower	
Seared Bass Bouillabaisse	24
Fingerling Potatoes, Rock Shrimp, Braised Fennel, Rouille	
Oven Roasted Chicken	22
Wheat Berry Risotto, Fava, Morel Cream, Escargot	
Grilled Hanger Steak	21
Swiss Chard, Potatoes Pontneuf Garlic Scape Chimichurri	
Veal Loin and Breast	26
Celeriac, Peppercorn Demi-glaze	
Roasted Duck Breast	28
Turnip Ravioli, Melted Leeks, Pickled Rhubarb Jus	

DESSERTS 8.

Short Bread
Rhubarb Compote, Coriander
Freshly Baked Brownies
Peanut Butter Mousse & Peanut Brittle
Cream Puffs
Vanilla Pastry Cream, Dipping Ganache

Baked Alaska
Lime, Coconut, Graham Cracker
Tarte Tatin
Berkshire Apples, Devonshire Cream
Chevre Cheese Cake
Dark Chocolate Ganache, Macerated Cherries

Executive Chef: Nate Yovu

**Before placing your order, please inform your server if a person in your party has a food allergy.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

