

# BRUNCH

**ASPARAGUS "BAGUTTA"** 10.95  
Fried Eggs / Charred Asparagus / Truffle butter /  
Parmesan / Crispy Shallot

**VEGGIE SKILLET** 10.95  
Poached Eggs / Baby Carrots / Asparagus /  
Forest Mushroom / Fingerling Potato / Garlic Butter

**HUEVOS RANCHEROS** 10.95  
Fried Eggs / Corn Tortillas / Black Beans / "Smashed"  
Avocado / Pico de Gallo / Chihuahua Cheese / Cilantro

**BACON EGG SANDWICH** 11.95  
Croissant / Scrambled Eggs /  
Pecanwood Smoked Pork Shoulder Bacon / Avocado /  
Garlic Aioli / Home fries

**HANGOVER HASH** 11.95  
Fried Eggs / Short Ribs / Fontina / Peperonata / Potatoes

**BUTTERMILK CRUSTED CHICKEN** 12.95  
Waffles / Mustard Butter / Maple / Crispy Bacon

**NUTELLA WAFFLE** 11.95  
Roasted Banana Ice Cream / Mixed Berries / Mascarpone /  
Banana Chip

**SMOKED BACON BENEDICT** 12.95  
Poached Eggs / Potato-Asparagus Sauté /  
Pecanwood Smoked Pork Shoulder Bacon /  
Classic Hollandaise / Chive Salt / English Muffin

**STEAK & EGG** 14.95  
Korean BBQ Hanger Steak / Aged Cheddar / Scallion /  
Home Fries

**LOBSTER BENEDICT** 16.95  
Poached Eggs / Potato-Asparagus Sauté /  
Sambal Hollandaise / Chive Salt / English Muffin

**FRIED CORNMEAL DUSTED  
OYSTER PO'BOY** 12.95  
Iceberg / Spring Giardiniera / Caper Aioli /  
Salt+Vinegar Pot Chips

**LOBSTER SHAKSHOUKA** 16.95  
Baked Eggs / Spicy Tomato Pancetta Sauce / Spinach /  
Crispy Confit Potato / Crostini

Add Baccala 3

# VINTAGE VINTED

**PORK BELLY TACOS** 12.95  
Chili lime / Cabbage / Pickled Vegetables  
Extra Taco 6.50

**WHIPPED CHICKPEA HUMMUS** 8.95  
Za'atar / Scallion Cake / Cracked Pepper  
Extra Scallion Cake 3.25

**FEDERAL RISOTTO BALLS** 8.95  
Truffle Butter / Parmesan

# SIDES

**2 EGGS** 2.95  
Over Easy / Smoked Salt / Bacon Crumble

**WAFFLE** 5.95  
Maple Syrup / Almond Butter

**CAST IRON GRILLED MUFFIN** 4.95  
Salty-Sweet Butter

**HOME FRIES** 5.95  
Paprika / Caramelized Onion / Garlic

**FRENCH FRIES** 5.95  
Chive / Hollandaise / Paprika

**EXECUTIVE CHEF MICHAEL PRESNAL / CHEF DE CUISINE SEAN KIM**

OUR MENU CONSISTS OF SOME PLATES THAT WILL ARRIVE AS THEY ARE PREPARED  
\*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR CONTAIN (OR MAY) CONTAIN RAW  
OR UNDERCOOKED INGREDIENTS / \*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS. IT IS IMPORTANT TO  
BRING ANY FOOD ALLERGY YOU MAY HAVE TO THE ATTENTION OF YOUR SERVER.

# VINTED BRUNCH

## "MEAT + CHEESE"

**Served with Grape "Clusters," Raisin Walnut Bread & Honeycomb**  
7.95 each / 3 for 16.25 / 5 for 24.25

**DUCK MOUSSE PATE**  
Port Wine

**PROSCIUTTO DI PARMA**  
18 Months / Chestnuts / Parma

**BRESAOLA**  
Air Dried Beef / 3 Months

**CHORIZO**  
Pork / White Wine / Spanish Paprika / RI

**SPICED COPPA**  
Cured Pork Shoulder / Black Pepper

**ENGLISH FARMHOUSE BLUE**  
Cow / Elegant Silky / 5 Months / CT

**NEW ENGLAND CHEDDAR**  
Cow / Cave Aged / 14 Months / VT

**LAKES EDGE**  
Goat / Creamy / Earthy / 2 Months / VT

**MANCHEGO**  
Sheep / Semi-Hard / 12 Months / Spain

**MOBIER**  
Cow / Vegetable Ash / 3 Months / France

# SWEETS

**"WHIPPED" CHOCOLATE CHIP  
COOKIE DOUGH** 7.95

**SUGAR SPICED RICOTTA BEIGNETS** 7.95  
Trio of Sauces

**RED BERRY CHEESECAKE** 8.95  
Sicilian Pistachio Gelato / Mascarpone / Mint

**MEYER LEMON BAR** 8.95  
Raspberry Sorbet / Cherry Compote /  
Almond Biscotti Crumble / Mascarpone

# COCKTAILS

**PAPA DOBLE** 11.00  
Plantation 3 Star Rum / Lime / Pamplemousse /  
Yellow Chartreuse / Luxardo Maraschino

**AMELIA** 11.00  
Tito's Vodka / Elderflower / Blackberry / Lemon / Mint

**LAVENDER BEES KNEES** 10.00  
Plymouth Gin / Lavender / Honey / Lemon

**BELLINI** 10.00  
Prosecco / Peach

**VINTED BLOODY MARY** 10.00  
Tito's Vodka / House Bloody Mary Mix  
Loaded 12.00

**PINA VERDE** 11.00  
Green Chartreuse / Velvet Falernum / Coconut / Lime