

SNACKS *and Small Bites*

- VINE BAR TRAIL MIX (v, vg, gf)** \$12
Trio of Nuts, Olives and Pepitas
- JUST NUTS** \$8
Mix of flavored nuts
- JUST OLIVES** \$6
Mediterranean marinated olives
- JUST PEPITAS** \$6
Spice-roasted pumpkin seeds
- BUTTER BEANS (v, vg, gf)** \$8
El Navarrico Judion butter beans with olive oil, lemon zest, Maldon sea salt flakes

Dips

- PEPPADEW HUMMUS (v, vgo)** \$12
House made peppadew hummus folded & topped with feta served with naan bread, carrots, and cucumbers
- WHIPPED TRUFFLE RICOTTA (v)** \$16
House made whipped ricotta with black truffle shavings, served with naan bread and grilled garlic toasts
- MAKE IT A DUO** \$18

- MINI SPINNY (v, gfo)** \$14
Housemade spinach & artichoke dip served with garlic crostini

- CHOWDAH TOAST (gfo)** \$15
Deconstructed clam chowder toast - potato puree on toast with sauteed clams, roasted potatoes, bacon and chives

- THE ALL FALL SALAD (v, vgo, gf)** \$15
Roasted butternut squash, candied pecans, dried cranberries & goat cheese over spinach tossed in apple cider maple vinaigrette

- THE TOTALLY WINTER SALAD (v, vgo, gf)** \$15
Shredded kale & shaved brussels with apple slices, pomegranates, candied cashews & blue cheese tossed in a sherry citrus vinaigrette

SEAS OF CHEESE

& Charcuterie Boards

- LITTLE GUY (vo, gfo)** \$25
7"x7" board with selection of 3 cheeses, 2 meats, crackers, baguette, nuts and seasonal accompaniments
- A LITTLE OF THIS, A LITTLE OF THAT (vo, gfo)** \$34
10"x10" board with mixed selection of 4 cheeses, 3 meats, crackers, baguette, nuts and seasonal accompaniments
- I WANT IT ALL...AND I WANT IT NOW (vo, gfo)** \$42
10"x14" board with everything: mixed selection of 5 cheeses, 4 meats, crackers, baguette, nuts, seasonal accompaniments - whatever can fit on the board!

Bread and Butters

Single \$8 Duo \$12 Trio \$15

Fresh baked bread with a choice of flavored butter or infused olive oil

BUTTERS

- Honey Truffle (+\$2) (v)
Maple Bacon
Sour Cream & Chive (v)
Pumpkin Spice (v)

OLIVE OILS (v)

- Truffle (+\$2)
Garlic Rosemary
Basil
Chili

can be made with gluten-free bread or made vegan-friendly

ASK US ABOUT OUR HOUSEMADE DESSERTS

wifi = Vine Bar Guest

wi-fi password = welovewine

v(o) = vegetarian (optional) vg(o) = vegan (optional) gf(o) = gluten-free (optional)

Please inform your server if you or anyone in your party has a food allergy before ordering. *

These items may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

SHE SAW *Seashells*

- I SEAFOOD, I EAT IT PLATTER (gf)** mkt
Oysters, shrimp & lobster - half or full or a la carte

- OYSTERS** \$3 each
Ask server for varieties

- SHRIMP** \$15
5 Cocktail shrimp with house made cocktail sauce

- LOBSTER CEVICHE** mkt
Fresh local lobster cured in fresh citrus

- LOBSTER SLIDER DUO (gfo)** mkt
(2) sliders, one with hot butter, another cold with mayo.....decide which is better!

ROTATING SHAREABLES

- FRENCH ONION GRILLED CHEESE (v, gfo)** \$14
Cave-aged gruyere and caramelized onions pressed on sourdough served with a sherry reduction

- PHILLY PORK FLATBREAD** \$16
Roasted pork, sauteed broccoli rabe and melted provolone cheese sauce finished with crushed red pepper

- A PLAY ON MEATBALLS** \$20
Italian-style chicken piccata meatballs (5) served with a house-made lemon, white wine & caper sauce

- PAELLA RISOTTO (gf)** \$22
Saffron risotto mixed with chicken, chorizo, shrimp and peas

- SOLOMILLO ARGENTINIAN-STYLE (gfo)** \$20
Sirloin of beef served on chevre toast with a housemade chimichurri sauce

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VINEBARSCITUATE.COM



@VINEBARSCITUATE

**VINE
BAR**
Scituate