

SNACKS *and Small Bites*

VINE BAR TRAIL MIX (v, vg, gf)	\$22
Trio of Nuts, Olives and Pickled Tink	
JUST NUTS	\$8
Mix of flavored nuts	
JUST OLIVES	\$10
Mediterranean marinated olives	
PICKLED TINK	\$8
A variety of pickled vegetables	
WHIPPED TRUFFLE RICOTTA (v, gfo)	\$16
House made whipped ricotta, black truffle shavings, naan bread, garlic crostini	
PAN CON TOMATE (vo, vgo, gfo)	\$12
Heirloom tomato, garlic, basil, speck, Manchego, sourdough	

Bread and Butters

Single \$8 Duo \$14 Trio \$16

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

BUTTERS (v)

Honey Truffle (+\$2)
Hot Honey
Chimichurri

OLIVE OILS (v)

Truffle (+\$2)
Garlic Rosemary
Chili

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

Sides

2 POACHED OR BAKED EGGS	\$6
TOAST (brioche, sourdough, GF +\$1)	\$4
EVERYTHING BAGEL (butter or cream cheese)	\$5
MAPLE BUTTER CREPE (1)	\$4
GREEK YOGURT	\$5
FRESH FRUIT	\$8
THICK CUT APPLEWOOD SMOKED BACON	\$6

SEAS OF CHEESE

& Charcuterie Boards

LITTLE GUY (vo, gfo)	\$28
7"x7" board with selection of 3 cheeses, 2 meats, baguette, nuts and seasonal accompaniments	
A LITTLE OF THIS, A LITTLE OF THAT (vo, gfo)	\$38
10"x10" board with mixed selection of 4 cheeses, 3 meats, baguette, nuts and seasonal accompaniments	
I WANT IT ALL....AND I WANT IT NOW (vo, gfo)	\$48
10"x14" board with everything: mixed selection of 5 cheeses, 4 meats, baguette, nuts, seasonal accompaniments - whatever can fit on the board!	

SHE SAW *Seashells*

I SEAFOOD, I EAT IT PLATTER (gf)	mkt
Oysters, shrimp & crudo - half, full or a la carte	
OYSTERS	\$3 each
Ask server for varieties	
SHRIMP	\$15
Cocktail shrimp (5), house made cocktail sauce	
CRUDO	mkt
Thinly sliced ahi tuna, parsley oil, Meyer lemon, diced cucumber, watermelon radish	

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

BRUNCHY & LUNCHY THINGS

VB PARFAIT (v, gf)	\$12
Meyer lemon greek yogurt, housemade granola, fresh berries, honey	
BLUEBERR-BRIE PANINI (v, gfo)	\$17
Melted Brie cheese, housemade blueberry jam, honey, sourdough	
FRENCH ONION GRILLED CHEESE (v, gfo)	\$15
Cave-aged Gruyere, caramelized onions, sourdough, sherry reduction	
YES, THIS IS AVOCADO TOAST (v, gfo)	\$16
Grilled sourdough, smashed avocado, shaved watermelon radish, thinly sliced red onion, poached egg	
I'M A CREPE....I'M A WEIRDO (v)	\$18
Two crepes, choice of filling: blueberry jam & cream cheese, strawberry & nutella, spinach & artichoke	
BLOODY MARY BAGEL (v)	\$8
Toasted bagel, schmear of Bloody Mary flavored cream cheese Add-on: poached egg (+\$3), add bacon (+\$2)	
BURRATA CAPEACH (v, gfo)	\$18
Heirloom tomatoes, peaches, basil oil, white balsamic, crostini	
VB DIRTY NICOISE SALAD (vo, gf)	\$20
Blackened ahi tuna, mixed greens, haricot verts, cherry tomato, roasted corn, pickled red onion, soft boiled egg, dirty martini dressing	
BA BA BA BENNY (vo, gfo)	\$18
Two poached eggs, brioche toast, harissa hollandaise, choice of thick cut applewood smoked bacon or spinach	
BEC SAMMY (vo, gfo)	\$16
Thick cut applewood smoked bacon, baked egg, American cheese, roasted garlic aioli, arugula, everything bagel or toast	

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