

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

MEZZE PLATTER (v, gfo)\$20

Housemade harissa hummus & fetaziki dip, crudités, pita

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*

Dips

WHIPPED TRUFFLE RICOTTA (v, gfo)\$16

House made whipped ricotta, black truffle shavings, naan
bread, garlic crostini

CRAB RANGOON DIP (gfo)\$16

Deconstructed crab rangoon, wonton crisps

MINI SPINNY (v, gfo)\$15

House made spinach & artichoke dip, garlic crostini

135 FRONT STREET
SCITUATE, MA 02066



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

SMALL SHAREABLES

PAN CON TOMATE (vo, vgo, gfo) \$12

Heirloom tomato, garlic, basil, speck, Manchego, sourdough

STREET CORN (v, vgo, gf) \$12

Cotija cheese, roasted garlic aioli, cilantro, lime, tajin

FRENCH ONION GRILLED CHEESE (v, gfo) \$15

Cave-aged gruyere, caramelized onions, sourdough, sherry
reduction

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

SOLOMILLO SLIDER DUO (gfo) \$22

Sirloin sliders, goat cheese spread, chimichurri, brioche bun

LOBSTER SLIDER DUO (gfo)..... mkt

Lightly dressed cold sliders, brioche bun

LARGER SHAREABLES

A PLAY ON MEATBALLS..... \$22

Shrimp scampi meatballs (3 lg) - fresh shrimp, lemon, garlic,
herbs, buttery white wine sauce

SUMMER RISOTTO (gf) \$18

Sweet corn, bacon, creamy risotto

Add shrimp \$10, add chicken \$8, add sirloin \$15

GNOCCHI YOURSELF OUT (v) \$22

Housemade Parisian herbed gnocchi, roasted summer vegetables
(tomatoes, corn, zucchini), white wine, butter, herbs

BACKYARD CHICKEN PARTY (gf)..... \$20

House-rubbed chicken quarter, creamed corn grits, slaw

CIOPINNO (gfo)..... \$28

Cod, clams, shrimp, tomato broth, crostini

VINEBARSCITUATE.COM

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