

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

BAKED FETA (v, gfo)\$16

Baked feta, mushrooms, olives, caperberries, dried fruit, toasted pine nuts, garlic, herbs, olive oil, garlic crostini

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

ROASTED SWEET POTATO HUMMUS (v, vg, gfo)\$14

Sweet potatoes, chickpeas, tahini, herbs, olive oil, naan, crostini

WHIPPED TRUFFLE RICOTTA (v, gfo)\$16

Housemade whipped ricotta, black truffle shavings, naan bread, garlic crostini

MINI SPINNY (v, gfo)\$15

Housemade spinach & artichoke dip, garlic crostini

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 & mussels - 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

FALL FEATURES

CREAMY PUMPKIN SOUP (v, gf)\$10

Roasted red kuri pumpkin, cream, pumpkin seed oil, roasted pumpkin seeds

BACONY BAKED BRIE (vo, gfo)\$16

Baked brie, bacon, shallot jam, maple syrup, herbs, crostini

HARVEST SALAD (v, vgo)\$14

Mixed greens, goat cheese, candied walnuts, cranberries, apples, champagne vinaigrette
add: shrimp (\$10), chicken (\$8)

VEGETABLE QUICHE (v)\$16

Shortcrust pastry, eggs, leeks, squash, onions, gruyere

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

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

MUSSELS (gfo)\$20

Mussels, white wine broth, leeks, carrots, celery, fresh fennel, served with choice of bread or pasta

CHEF ANDY'S "MAC & CHEESE" (v)\$18

Housemade spaetzle pasta, Gruyere, Emmental, apples, pears, onions, side green salad

VIENNA BEEF SANDWICH (gfo)\$22

Sliced beef, arugula, tomato, onion jam, housemade honey mustard, apple-horseradish sauce, roasted carrots

COQ AU VIN (gfo)\$26

Chicken thighs braised in red wine, bacon, carrots, mushrooms, pearl onions, served with fettuccine

NY STRIP (gf)\$32

NY Strip Steak, choice of red wine jus or housemade herb butter, spinach risotto, salad of shaved celeriac & apples

135 FRONT STREET

SCITUATE, MA 02066

VINEBARSCITUATE.COM

@VINEBARSCITUATE

