

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
- ROASTED SWEET POTATO HUMMUS (v, vg, gfo)**\$14
Sweet potatoes, chickpeas, tahini, herbs, olive oil, naan, crostini
- 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*

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
Greek yogurt, housemade granola, fresh berries, honey
- CREAMY PUMPKIN SOUP (v, gf)** \$16
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
- 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*
- VEGETABLE QUICHE (v)** \$16
Shortcrust pastry, eggs, leeks, squash, onions, gruyere
- HARVEST SALAD (v, vgo)** \$14
Mixed greens, goat cheese, candied walnuts, cranberries, apples, champagne vinaigrette
add: shrimp (\$10), chicken (\$8)
- 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

135 FRONT STREET

SCITUATE, MA 02066

VINEBARSCITUATE.COM

@VINEBARSCITUATE

