

SNACKS

VINE BAR TRAIL MIX (v, vg, gf)	\$20
Trio of Nuts, Olives and Antipasto	
JUST NUTS	\$8
Mix of flavored nuts	
JUST OLIVES	\$8
Mediterranean marinated olives	
ANTIPASTO	\$8
Lemon-herb cauliflower, mushrooms, olives	

SEAS OF CHEESE & Charcuterie Boards

LITTLE GUY (vo, gfo)	\$28
3 cheeses, 2 meats, accompaniments	
A LITTLE OF THIS, A LITTLE OF THAT (vo, gfo)	\$38
4 cheeses, 3 meats, accompaniments	
I WANT IT ALL....AND I WANT IT NOW (vo, gfo)	\$48
5 cheeses, 4 meats, accompaniments	

SHE SAW Seashells

I SEAFOOD, I EAT IT PLATTER (gf)	MKT
Oysters, shrimp & tuna - half or full or a la carte	
OYSTERS	\$3 ea
Ask server for local varieties	
SHRIMP COCKTAIL	\$15
5 per order	
TUNA STACK	MKT
Chopped yellowfin tuna, tomato, shallot, scallion, tamari, chili	
OYSTERS ROCKEFELLER	\$6 ea
Broiled oyster, herb-shallot butter, panko	

SMALL PLATES

Dips - Cold

CARROT HUMMUS (v, vg, gfo)	\$14
Housemade carrot hummus, naan, carrots, cucumbers	
WHIPPED TRUFFLE RICOTTA (v, gfo)	\$16
Whipped ricotta, black truffle shavings, naan, crostini	
SUN-DRIED TOMATO (v, gfo)	\$14
Housemade sun-dried tomato dip, feta, naan, crostini	
MAKE IT A DUO/TRIO	\$22/\$30

Dips - Hot

MINI SPINNY (v, gfo)	\$15
Housemade spinach & artichoke dip, garlic crostini	
QUESO DE CABRA AL HORNO (v, gfo)	\$14
Baked goat cheese, tomato puree, crostini	

Soups, Salads, Bowls

BUTTERNUT SQUASH SOUP (v)	\$12
Creamy roasted butternut squash soup, baguette	
HARVEST SALAD (v)	\$14
Roasted seasonal vegetables, dried cranberries, goat cheese, candied nuts, apple cider vinaigrette	
FALL BOWL (v)	\$16
Quinoa, roasted seasonal vegetables, goat cheese, dried figs, candied nuts, apple	
add to any above: shrimp (\$8), chicken (\$8), steak (\$12)	

Other Bites

BLISTERED SHISHITO PEPPERS (v, vg, gf)	\$10
EVOO, lemon, sea salt	
SCALLOPS GRATINEE DUO (gf)	\$18
Broiled scallops, white wine garlic butter, melted gruyere	
DEVILS ON HORSEBACK (gf)	\$10
Medjool dates (5), goat cheese, Marcona almond, prosciutto, maple glaze	

wifi = Vine Bar Guest wi-fi password = welovewine

(v) = 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

SHAREABLES

GARLICKY GAMBAS (gf)	\$16
Shrimp, garlic, evoo, sherry vinegar, red pepper flakes	
PATATAS BRAVAS (v, gf)	\$12
Crispy potatoes, salsa brava, garlic aioli	
FRENCH ONION GRILLED CHEESE (v, gfo)	\$15
Cave-aged Gruyere, caramelized onions, sourdough, balsamic	
SOLOMILLO SLIDER DUO (gfo)	\$22
Sliced sirloin, goat cheese, chimichurri, grilled brioche	
A PLAY ON MEATBALLS: THANKFUL EDITION	\$22
Turkey, sage sausage stuffing crumbs, dried cranberry, gravy	
SWEET POTATO GNOCCHI (v)	\$18
Pan-seared, sage brown butter sauce	

FEASTS OF STRENGTH

family-style for 1/2+

APPLE CIDER PORK	\$20/\$36
Apple cider-braised boneless country-style pork ribs	
TUSCAN CHICKEN	\$18/\$32
Boneless chicken breasts, creamy sun-dried tomato sauce	
BRAISED SHORT RIB	\$26/\$46
Red wine-braised beef short rib	
ROMANESCO "STEAK" (v)	\$18
Romanesco, Salsa verde	

Sides

MIXED GREENS	\$5
POMMES PUREE	\$7
ROASTED SEASONAL VEGETABLES	\$7
CREAMY RISOTTO	\$11

Bread Service

Choose: 1 - \$8 2 - \$14 3 - \$16

Butters:

- Honey Truffle
- Chili Crisp
- Sage Brown Butter

Oils:

- Truffle
- Garlic Rosemary
- Chili