

SPICY ALMONDS 3 MARINATED OLIVES 3

CHEESE 4.5/PC 3PC/12 5PC/19

CHARCUTERIE PER ITEM 6 FOUR CHOICES 20

HOT SOPRESATTA ~ PROSCIUTTO DI PARMA ~ LOMO ~ SALAMI

^RAW BAR

WIDOW'S HOLE OYSTERS 2.50 EACH LITTLENECK CLAMS 1.50 EACH

^CLAMS ROTI 11

ROASTED CLAMS, HERB BUTTER

STEAMED PEI MUSSELS 12

GREENPORT HARBOR BREWING CO. HARBOR ALE BROTH
CHORIZO, SIRACHA AIOLI TOAST

LOCAL GREENS 8

SHAVED SEASONAL VEGETABLES, SIMPLE HOUSE VINAIGRETTE

SATUR FARMS ARUGULA SALAD 9

OLIVE OIL, LEMON, GRANA PADANO

^CAESAR SALAD 10

ADD CHICKEN TO ANY SALAD 5

CREPES 12

- BLACK FORREST HAM, GREEN APPLE, BRIE
- STEAK, ROASTED RED PEPPERS, GOAT CHEESE
- DUCK LEG, MANCHEGO, CHARD

PIZZA 10

- TOMATO, BASIL
- TUNA PUTTANESCA
- ROCK SHRIMP, GARLIC & CHILIS

BAKED MACARONI & CHEESE 14

W/ MUSHROOMS & TRUFFLE OIL

VEGETABLE CIAMBOTTA SANDWICH 11

FIRE-ROASTED VEGETABLES, GOAT CHEESE

GRILLED CHICKEN SANDWICH 12

ROMAINE, AVOCADO CREMA, GARLIC-ANCHOVY VINAIGRETTE

^VINe BURGER 10

GRASS-FED GROUND BEEF, VINe CHEESE SAUCE,
CARAMELIZED ONIONS,
CHOICE OF FRIES

GRILLED STEAK SANDWICH 14

CARAMELIZED ONIONS, BLUE CHEESE

HOUSE-CUT FRIES 6

CLASSIC / PROVENCAL / TRUFFLE / SWEET POTATO

BRUNCH SPECIALTIES

FRENCH TOAST 8

REAL MAPLE SYRUP, BERRIES

TRUFFLED EGG BRIOCHE 10

BRIOCHE TOAST, ORGANIC EGGS, GRANA PADANO, ARUGULA

^'BACON AND EGG' 11

HOUSE CURED PORK BELLY, SOFT BOILED ORGANIC EGG, FRISÉE

QUESADILLA 13

MOZZARELLA, FRIED ORGANIC EGG,
AVOCADO, PICO DE GALLO
ADD CHICKEN 5

FRITTATA (DAILY SELECTION) 15

CHEESE

LA TUR PIEDMONTE, ITALY

A HANDMADE SPECIALTY OF THE ALTA LANGE REGION, LA TUR IS 'TRE LATTE' - A BLEND OF SHEEP, COW, & GOAT MILK. THE LIGHT AND FLUFFY, CENTER BECOMES CREAMY TOWARD THE RIND. THE FLAVOR IS TANGY, WITH A HINT OF MUSHROOM.

CATAPANO FRESH CHÈVRE NORTH FORK, LONG ISLAND
FRESH AND CREAMY WITH A SLIGHTLY SHARP FLAVOR, THIS LOCALLY
MADE GOAT CHEESE RIVALS ITS FRENCH COUNTERPART.

ROARING FORTIES TASMANIA, AUSTRALIA

COW'S MILK; FULL FLAVORED BLUE WITH A SWEET, MILD, CREAMY AND SLIGHTLY NUTTY CHARACTER. THE RINDLESS CHEESE IS MATURED IN A THICK DARK BLUE WAX COATING.

BEEMSTER BEEMSTER POLDER, HOLLAND

PASTEURIZED COW'S MILK IN A GOUDA STYLE FIRM, CARAMEL FLAVOR
CRYSTALLINE, NUTTY, SHARP

QUESO IBORES EXTREMADURA, SPAIN

RAW GOAT'S MILK CHEESE, STRONG, SLIGHTLY SHARP FLAVOR AND CRUMBLY TEXTURE. RIND IS GENTLY RUBBED WITH MIXTURE OF OLIVE OIL AND PAPRIKA DURING THE TWO MONTH AGEING PROCESS

CANA DE CABRA MURCIA, SPAIN

SOFT RIPENED GOAT'S MILK CHEESE, AGED 3-4 WEEKS. SIMILAR TO THE FRENCH BUCHERON CREAMY AND MILD, BUT HAS FULL FLAVOR.

^THESE ITEMS ARE SERVED RAW OR CONTAIN RAW INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH,
OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS