

brunch



plates

fingerling papas bravas, smoky aioli, sea salt	9
field greens, bartlett pear, pecans, goat cheese	13
fresh burrata, eggplant caponata, aged balsamic	14
avocado & asparagus tartines, manchego, quail egg	14
shrimp roll, crème fraiche, lemon, chives	18
eggs benny, smoked canadian bacon, hollandaise	18
goat cheese & wild mushroom omelette, baby greens	15
smoked salmon scramble, cream cheese fondue	19
lamb meatballs, soft polenta, feta cheese, harissa	16
beef bourguignon, potato puree, baby carrots	21
kobe beef burger, gruyère cheese & wild mushrooms	18
truffle mushroom cavatelli, sage & parmesan	17

artisanal cheese & charcuterie

choose any 2 for 16 / 3 for 22 / 4 for 29 / 5 for 35

cheese

- humboldt fog, (goat/soft), california
- old chatham camembert, (cow/sheep/creamy), ny
- bayley hazen blue, (cow/semi soft), vermont
- p'tit basque, (sheep/firm), france
- la gruta aged manchego, (sheep/firm), spain

charcuterie

- jambon de bayonne, (dry cured ham), france
- finocchiona salami, (wild fennel, garlic), california
- saucisson de paris, (garlic pork sausage), house made
- chicken liver mousse, (creamy, spreadable), house made
- pâté de campagne, (pork loin, duck confit), house made

desserts

chocolate mousse, raspberries, crème fraiche	10
warm pecan bread pudding, bourbon crème anglaise	10
spiked affogatto, montenegro amaro, aberlour 12yr	14

vintry's barrel brunch

90 minutes of unlimited brunch cocktails & house wines with brunch order / + \$20 per person