

Vincent

FOR THE TABLE

*Oysters on the Half Shell \$18/\$34

Peachtree oysters, Wicomico River, Virginia served with lemon & shallot mignonette, half or full dozen (available Fridays & Saturdays)

Marinated Olives \$10

Mixed olives, orange zest, fennel seed, chili and garlic

Milk Bread \$7

Fresh baked daily, served warm with whipped thyme brown butter and flaked sea salt

Cheddar Biscuits \$7

Old Bay butter, chives, sea salt

Cheese & Charcuterie \$34

Selection of cheeses, cured meats, accoutrements, crostini

Chicken Liver Mousse \$16

Peach jam, crostini, pickled mustard seed

Smoked Fish Dip \$13

Salmon and whitefish smoked in house, creme fraiche, dill, chive, nigella seed, served with pita crisps

FIRST COURSE

Soup of the Day \$12

Soupe au pistou - White bean, potato, corn, pea, tomato, ditalini, chicken stock, basil parmesan pesto, grilled sourdough

Mixed Greens Salad \$15

Baby lettuces, crispy shallot, pickled pepper, herb-truffle vinaigrette, chives, parm, hazelnut

Watermelon Salad \$13

Shaved fennel, heirloom tomato, black mustard seed, chili-watermelon vinaigrette

Braised Asparagus \$12

grapefruit emulsion, shaved fennel, citrus, marcona almond

Miso Broccoli \$14

Toasted sunflower seed puree, miso & black bean vinaigrette, sunchoke chips, chives

Chili Shrimp \$14

Shallot, ramps, garlic, fresno chili, butter, white wine, breadcrumbs, crostini

*Beef Tartare \$24

Filet, cornichon, capers, shallot, quail egg, mustard, crostini

BURGERS

*Vincent Burger \$19

Double beef patty, pickle, sharp white american cheese, spicy garlic aioli & frites

*Wagyu Burger \$26

Double wagyu patty from Lone Mountain Ranch, red onion-bacon relish, cheddar, pickles, garlic aioli & frites

Add : truffle frites \$8, thick-cut bacon \$4, fried egg \$3

MAIN COURSE

Poached Artichokes \$26

Olive oil poached artichoke, eggplant puree, summer vegetables, fava beans, tomato-caper butter

Spaghetti & Clams \$23

Littleneck clams, 'nduja sausage, bay scallops, marinated baby clams, white wine, garlic, butter

*Salmon \$28

Pan roasted filet, apple-arugula puree, green onion-pistachio gremolata, braised fennel, potato straws

Chicken Paillard \$23

Pan fried chicken breast with arugula, cherry tomato, parmesan, pine nuts, lemon-brown butter sauce, chives

*Steak Frites \$39

Hanger steak with frites, black garlic bordelaise Add: \$6 for truffle frites

PEI Mussels \$26

Choose 1: Garlic, white wine broth, shallots, OR Yellow curry broth, ginger, garlic, cream, bacon, peppers

Served with toasted sourdough

Add: \$10 for truffle frites, \$6 for frites

SIDES

Blistered Shishito Peppers \$10

Tonnato sauce, lemon

Pomme Purée \$10

Whipped potatoes, butter, chive

Sautéed Mushrooms \$10

White wine and garlic sauté

Frites \$8 / \$13

Classic or black truffle

Roasted Carrots \$10

Black pepper-honey butter, marcona almond, lemon

Please inform your server of any allergies or intolerances.

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, consumption of raw food such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. 2.5% Credit Card Fee added to each order. Parties of 6 or more are subject to a 20% gratuity.

COCKTAILS

Bubbles and Flowers \$12
Cava, St. Germaine, lemon twist

***Verdant** \$14
Askur Icelandic gin, Orrevan aquavit, beaumes de venise, dry vermouth, basil, cucumber, celery bitters, lemon egg white

Kitty in the Window \$14
Hendrick's gin, lime, pineapple shrub, celery bitters, rose water, cucumber tonic

Honey & Jalapeno \$14
jalapeño-infused libelula tequila, la luna mezcal, lime, honey syrup, tajin rim

Vodka Smash \$14
Tito's vodka, yuzu sake, cucumber, lemon, vanilla

Whiskey Smash \$14
Jim Beam Black bourbon, Benriach 10 yr smoky scotch, Giffard Banane du Brasil, ginger, lemon, mint

Bourbon Oldie \$14
Journeyman Featherbone bourbon, rich demerara, angostura and orange bitters, orange peel, cherry

Smoke & Mirrors \$14
Lapsang suchong infused rittenhouse rye, demerara, orange and angostura bitters

Mediterranean Spritz (NA) \$11
Ghia n/a aperitif, lime, fever tree grapefruit soda

Not Gin and Tonic (NA) \$8
Lyre's spirit free "dry london" citrus, juniper, tonic

SPIRITS

Vodka
Grey Goose, Ketel One, Tito's

Gin
Bombay Sapphire, Hendrick's Tanqueray, Askur Icelandic, Beefeater, Castle & Key, Barr Hill, Porter's Tropical Old Tom, Roku

Agave
Rey Campero Mezcal, Luna Mezcal, Libelula Tequila, Tequila Ocho Plato

Whiskey/Whisky
Maker's Mark Bourbon, Few Bourbon, Journeyman Featherbone Bourbon, Basil Hayden's Bourbon, Chattanooga Bourbon, Jim Beam Black Bourbon, Rittenhouse Rye, Sazerac Rye, Journeyman Last Feather Rye, Whistle Pig Piggyback Rye, Suntory Toki Whisky

Scotch Whiskey
Johnny Walker Black, Glenlivet 12 yr, Glenmorangie Quinta Ruban 14 yr, Benriach Smokey 10 yr,

BEER & CIDER

Maplewood Pulaski Pils Tallboy \$9

Maplewood Crushinator Tallboy \$9

Begyle Sunny Afternoon Tallboy \$8

Stiegl Radler Zitron (Lemon) Tallboy \$8

Pabst Blue Ribbon Tallboy \$5

Uncle John's Apricot Apple Cider \$9

Gruvi Golden Lager NA \$7

Stella Artois Liberte NA \$5

Noon Whistle NA Hop Water \$7

SPARKLING

Prosecco \$12 / \$48

2021 Scarpetta - Veneto, IT

Champagne \$49 half bottle

NV Thienot Brut - Champagne, FR

Cava Reserva Rosado \$50

2020 Raventos i Blanc - Conca del Riu Anoia Barcelona, ES

Champagne \$75

NV Canard Duchene Brut - Champagne, FR

WHITE

Sauvignon Blanc \$12 / \$48

2021 Dourthe - Bordeaux, FR

Muscadet \$13 / \$52

2021 Domaine de la Pepiere

Riesling \$13/\$52

2020 Modales - Lake Michigan Shore, MI

Pinot Blanc \$12 / \$48

2020 Paul Blanck - Alsace, FR

Verdicchio \$13 / \$52

2021 Velenosi - Castelli Di Jesi, IT

Chardonnay \$15 / \$60

2019 Eden Rift - Central Coast, CA

Garganega \$ 48

Familia Pasqua - Veneto, IT

Vermentino \$57

2020 Ryme - Carneros, CA

Vernaccia \$50

2020 Montenedoli - San Gimignano, IT

Bordeaux Blanc \$60

Chateau Rahoul - Graves, FR

PINK & ORANGE

Rosé Grenache/Syrah \$11 / \$44

2022 Moulin de Gassac - Languedoc-Roussillon, FR

Rosé Cotes de Provence \$12 / \$48

2022 La Vidaubanaise - Provence, FR

Arneis \$13 / \$52

2021 Bera Vittorio E Figli - Piemonte, IT

Macabeo \$13 / \$52

2021 Kiki and Juan - Valencia, ES

RED

Beaujolais \$15 / \$60

2020 Jean Paul Dubost - Beaujolais-Lantignie, FR

Pinot Noir \$15 / \$60

2016 Varner - Central Coast, CA

Cotes Du Rhone \$11 / \$44

2018 Florent Descombes - Rhone, FR

Chianti \$15 / \$60

2019 Montenedoli - Toscana, IT

Zinfandel \$14 / \$56

2020 Pozzan - Oakville, CA

Bordeaux \$13 / \$52

2018 Chateau Pey La Tour - Bordeaux, FR

Negrette \$48

2019 Château Coutinel - Fronton, FR

Mencia \$60

2016 Alberto Orte - Valdeorras, ES

Cabernet Sauvignon \$75

2019 Montesecondo - Toscana, IT

Mencia \$65

2020 Desc. De Palacios - Bierzo, ES

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