

VINCENT

STARTERS

MARINATED OLIVES 5 types of olives, orange zest, fennel seed, chili and garlic.....	\$10.00
SOUP of the DAY Cream of broccoli, fried broccoli, lemon breadcrumbs.....	\$12.00
BIBB SALAD Bibb lettuce, crispy shallot, pickled pepper, herb-truffle vinaigrette, chives, parm, hazelnut.....	\$15.00
ROASTED RED PEPPER SALAD Greens, bacon, parm, fennel, red pepper, thyme sherry vinaigrette.....	\$15.00
FRITES Our classic frites or black truffled.....	\$8.00 / \$13.00
SPICY CAULIFLOWER Fried cauliflower, harissa, pickled grape, marcona almond.....	\$17.00
CONFIT SUNCHOKES Toasted sunflower seed puree, miso & black bean vinaigrette, crispy kale, chives.....	\$14.00
CACIO e PEPE GNOCCHI House potato dumplings, beurre blanc, cacio cavallo, crispy shiitake, black pepper, pecorino....	\$16.00
CHICKEN LIVER MOUSSE Apricot-thai basil puree, brioche, pickled mustard seed.....	\$18.00
CHEESE & CHARCUTERIE Goat, sheep and cow cheeses, selection of cured meats and accomterments.....	\$35.00
ESCARGOT Marinated snails, garlic, shallot, white wine, parsley butter, bread crumb, served with baguette.....	\$15.00
CRAB CAKE Lump crab, spicy aioli, lemon suprême, mixed greens.....	\$18.00
OYSTERS on the HALF SHELL (Fridays and Saturdays only) Hibiscus pear & oregano mignonette...half dozen \$18.00 dozen \$34.00	

MAIN DISHES

POACHED ARTICHOKE Olive oil poached artichoke, cauliflower puree, peas, baby onions.....	\$26.00
RIGATONI Broccoli rabe, chickpea puree, blackened chickpeas, parmesan.....	\$23.00
PEI MUSSELS Choose 1: Garlic, white wine, shallots, OR Yellow curry broth, ginger, garlic, cream, bacon, peppers, OR smoked tomato and sherry broth with basil and n'duja sausageAdd: \$10 for truffle frites, \$6 for frites.....	\$25.00
*PAN ROASTED SCALLOPS Seared scallops, brown butter risotto, radish, orange, celery foam.....	\$39.00
*VINCENT BURGER Double beef patty, pickled red onion, pickle, tomato, butter lettuce, sharp white cheddar, spicy garlic aioli & frites. Add: \$8.00 for truffle frites, \$4.00 thick-cut bacon, \$3.00 egg.....	\$19.00
*LAMB BURGER Cucumber & yogurt sauce, arugula, mint, pickled caramelized red onion, frites, marble rye bun.....	\$24.00
HALF CHICKEN Potato pave, braised trumpet mushrooms, cippolini, truffle jus.....	\$29.00
*STEAK FRITES Hanger steak or filet with frites, black garlic bordelaise Add: \$6 for truffle frites...hangar steak \$36.00 / filet \$39.00	

SIDES

POMME PUREE Whipped potatoes, butter, chive.....	\$10.00
BROCCOLI RABE Garlic, chili, white wine.....	\$10.00
ROASTED CARROTS Honey butter, almond, black pepper.....	\$10.00
SAUTEED MUSHROOMS White wine and garlic saute.....	\$10.00

Please inform your server of any allergies or intolerances.

Menu Updated: 3/9/23

*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.

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SPARKLING

PROSECCO NV Borgo Magredo - Friuli Venezia Giulia, IT	12 / 48
CHAMPAGNE nv Thienot Brut - Champagne, FR	49 half bottle
BLANC de BLANCS 2019 Raventos i Blanc - Conca del Riu Anoia Barcelona, ES	/ 45
CHAMPAGNE nv Canard Duchene Brut - Champagne, FR	35 half bottle / 75 full bottle
CHAMPAGNE nv Champagne Drappier Brut - Champagne, FR	100
ROSÉ CHAMPAGNE nv Thienot - Champagne, FR	110

WHITE

SAUVIGNON BLANC 2021 Dourthe - Bordeaux, FR	12 / 48
GRUNER/WELSCHRIESLING 2021 Meinklang - Burgenland, AT	14 / 56
PINOT BLANC 2019 Paul Blanck - Alsace, FR	12 / 48
VERDICCHIO 2021 Velenosi - Castelli Di Jesi, IT	13 / 52
CHARDONNAY 2020 De Forville - Piemonte, IT	14 / 56
GRECO BIANCO 2020 Ippolito - Calabria, IT	/ 40
ALBARIÑO 2019 Frore de Carme - Rias Baixas, ES	/ 55
GRUNER VELTLINER 2021 Brundlmayer - Langenlois-Osterreich, AT	/ 60
CHENIN BLANC 2021 Leo Steen - Sonoma, CA	/ 70
VERMENTINO 2020 Ryme - Carneros, CA	/ 57
FRIULANO 2021 Le Vigne Di Zamò - Venezia Giulia, IT	/ 52
VERNACCIA 2020 Montenidoli - San Gimignano, IT	/ 50
BORDEAUX BLANC Chateau Rahoul - Graves, FR	/ 60

ORANGE

MACABEO 2021 Kiki & Juan - Valecia, ES	13 / 52
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RED

PINOT NOIR 2016 Varner - Central Coast, CA	15 / 60
CÔTES DU RHÔNE 2020 Domaine de Cabasse - Rhone, FR	12 / 48
TEMPRANILLO 2019 Hermanos Perez Pascuas - Ribera Del Duero, ES	15 / 60
SUPER TUSCAN 2020 Mastro Janni - Toscana, IT	13 / 52
CABERNET SAUVIGNON 2020 Feliz Creek Vineyard - Medocino County, CA	14 / 56
BORDEAUX 2018 Chateau Pey La Tour - Bordeaux, FR	13 / 52
TROUSSEAU 2020 Adroit - Central Coast, CA	/ 57
ROSSESE 2020 Punta Crena - Liguria, IT	/ 51
BEAUJOLAIS 2020 Jean Paul Dubost - Beaujolais-Lantignie, FR	/ 60
SANGIOVESE 2019 Montenidoli - Toscana, IT	/ 52
NÉGRETTE 2019 Château Coutinel - Fronton, FR	/ 48
MENCIA 2016 Alberto Orte - Valdeorro, ES	/ 60
CABERNET SAUVIGNON 2019 Montesecondo - Toscana, IT	/ 75
PRIORAT 2020 Alvaro Palacios - Priorat, ES	/ 65
MENCIA 2020 Desc. De Palacios - Bierzo, ES	/ 65

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