

# Vincent

## FOR THE TABLE

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

Peachtree oysters, Wicomico River, Virginia served with hibiscus pear & oregano 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

Apricot-thai basil puree, crostini, pickled mustard seed

## FIRST COURSE

### Soup of the Day \$12

Vichyssoise – chilled potato leek soup, chicken stock, cream, mustard crouton, chive

### Mixed Greens Salad \$15

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

### \*Lyonnaise Salad \$14

Frisée, arugula, radish, crouton, bacon, poached egg, herbs, mustard-bacon vinaigrette

### \*Beef Tartare \$24

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

### Miso Broccoli \$14

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

### Cacio e Pepe Gnocchi \$16

Potato dumplings, beurre blanc, cacio cavallo, crispy shiitake, black pepper, pecorino

### Chili Shrimp \$14

Shallot, ramps, garlic, fresno chili, butter, white wine, breadcrumbs, 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, carrot puree, peas, baby onions, fava beans, beurre blanc

### Rigatoni \$23

Broccoli, fennel sausage, chickpea puree, blackened chickpeas, parmesan

### \*Pan Seared Scallops \$34

Brown butter risotto, butter braised radish, citrus, beurre blanc, celery foam

### Barramundi \$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

### Pomme Puree \$10

Whipped potatoes, butter, chive

### Roasted Carrots \$10

Honey butter, almonds, black pepper

### Sautéed Mushrooms \$16

White wine and garlic sauté

### Frites \$8 / \$13

Classic or black truffle

Please inform your server of any allergies or intolerances.

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## 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

Porter's Old Tom 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

## 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 \$35 half bottle / \$75 full bottle

NV Canard Duchene Brut - Champagne, FR

## WHITE

### Alvarinho \$11 / \$44

2021 Nortico - Vinho Verde, PT

### Sauvignon Blanc \$12 / \$48

2021 Dourthe - Bordeaux, FR

### Pinot Blanc \$12 / \$48

2019 Paul Blanck - Alsace, FR

### Verdicchio \$13 / \$52

2021 Velenosi - Castelli Di Jesi, IT

### Chardonnay \$15 / \$60

2021 Wyncroft - Lake Michigan Shore, MI

### Friulano \$13 / \$52

2021 Le Vigne Di Zamò - Venezia Giulia, IT

### Riesling \$60

2020 Brundlmayer - Langenlois - Ostereich, AT

### Albarino \$55

2019 Frore de Carme - Rias Baixas, ES

### Vermentino \$57

2020 Ryme - Carneros, CA

### Chardonnay \$60

2019 Eden Rift - Central Coast, CA

### Vernaccia \$50

2020 Montenedoli - San Gimignano, IT

### Bordeaux Blanc \$60

Chateau Rahoul - Graves, FR

## BEER & CIDER

### Maplewood Pulaski Pils Tallboy \$9

### Noon Whistle Hop Prism Blue IPA Tallboy \$9

### Maplewood Charlatan APA Tallboy \$9

### Begyle Blonde Tallboy \$8

### Hirter Dark Lager Tallboy \$9

### Stiegl Radler Zitrone (Lemon) Tallboy \$8

### Uncle John's Dry Cider Tallboy \$9

### Gruvi NA Golden Lager \$7

### Stella Artois Liberte NA \$5

### Noon Whistle NA Hop Water \$7

### PBR Tallboy \$5

### Mediterranean Spritz (NA) \$11

Ghia n/a aperitif, lime, fever tree grapefruit soda

### Smoke & Mirrors \$14

Lapsang suchong infused rittenhouse rye, demerara, orange and angostura bitters

### Bourbon Oldie \$14

Journeyman Featherbone bourbon, rich demerara, angostura and orange bitters, orange peel, cherry

### Tinley Park \$14

Tito's vodka, mirto, yuzu sake, strawberry shrub, lemon, ginger, mint

### Talk to Your Doctor \$14

Jim Beam Black bourbon, Benriach 10 yr smoky scotch, Giffard Banane du Brasil, ginger, lemon, mint

## PINK & ORANGE

### Rose of Grenache/Syrah \$11 / \$44

2022 Moulin de Gassac - Languedoc-Roussillon, FR

### Macabeo \$12 / \$48

2021 Kiki & Juan - Valencia, ES

## RED

### Pinot Noir \$15 / \$60

2016 Varner - Central Coast, CA

### Cotes Du Rhone \$12 / \$48

2020 Domaine de Cabasse - Rhone, FR

### Chianti \$15 / \$60

2019 Montenedoli - Toscana, IT

### Cabernet Sauvignon \$14 / \$56

2020 Feliz Creek Vineyard - Medocino County, CA

### Bordeaux \$13 / \$52

2018 Chateau Pey La Tour - Bordeaux, FR

### Beaujolais \$15 / \$60

2020 Jean Paul Dubost - Beaujolais-Lantignie, FR

### Sangiovese \$52

2019 Montenedoli - Toscana, IT

### Negrette \$48

2019 Château Coutinél - Fronton, FR

### Mencia \$60

2016 Alberto Orte - Valdeorro, ES

### Cabernet Sauvignon \$75

2019 Montesecondo - Toscana, IT

### Mencia \$65

2020 Desc. De Palacios - Bierzo, ES

## SPIRITS

### Vodka

Grey Goose, Ketel One, Titos

### 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, Old Overholt 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,

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