

VINCENT

STARTERS

MARINATED OLIVES 5 types of olives, orange zest, fennel seed, chili and garlic.....	\$10.00
MARKET SALAD Greens, radishes, apples, golden raisins, hazelnuts, blue cheese, champagne vin.....	\$15.00
BEET SALAD Red and golden beet, quinoa, almonds radish, citrus, goat cheese, mixed herb, seed cracker.....	\$17.00
KALE SALAD Baby kale, radicchio, hard-boiled egg, fried caper, creamy rosemary vin, crouton.....	\$17.00
CHEESE & CHARCUTERIE Goat, sheep and cow cheeses, selection of cured meats and accouterments.....	\$34.00
CHICKEN LIVER MOUSSE Apple butter, pickled mustard seed, pickled onion, brioche.....	\$18.00
CHARRED EGGPLANT SOUP Charred eggplant, fried lentil, lemon oil.....	\$14.00
BRUSSELS SPROUTS lardon, sherry-balsamic reduction, pickled red onions.....	\$14.00
ROASTED SUMMER SQUASH Ricotta salata, garlic, bread crumbs.....	\$14.00
TUNA TARTARE Yellowfin, yuzu vinaigrette, avocado mousse, citrus, cucumber, jalapeno, frisee.....	\$22.00
SPICY CAULIFLOWER Fried with harissa, pickled grapes, fresno chilis and almonds.....	\$16.00
FRITES Our classic frites or black truffled.....	\$8.00 / \$13.00

MAIN DISHES

PEI MUSSELS befeizezen and orange broth, fennel, coriander, baguette...Add: \$10 for truffle frites, \$6 for frites.....	\$24.00
*VINCENT BISTRO BURGER gruyere, pickles, caramelized onion, iceberg, dijonnaise & frites. Add: \$8 ⁰⁰ for truffle frites..	\$19.00
PAN ROASTED CHICKEN BREAST Roasted asparagus, morrell mushroom jus, preserved lemon-rutabaga puree,	\$28.00
*PAN ROASTED TROUT Charred eggplant puree, baby turnip, sunflower seed pesto, lemon butter sauce, tomato.....	\$36.00
*STEAK FRITES Classic hanger steak with frites, black garlic bordelaise Add: \$6 for truffle frites.....	\$38.00
TAGLIATELLE Confit chicken, celery, cipolline onion, mushroom, lardon, thumbelina carrot, marjoram.....	\$30.00
LOBSTER SPAGHETTI Lobster cream sauce, cherry tomato, tarragon, bottarga.....	\$36.00

SPECIALS

ARANCINI Carnaroli rice, peas, lemon zest, tomato sauce.....	\$14.00
TEMPURA ARTICHOKEs meyer lemon, scamorza, cornichon, pickled pearl onions, aioli, caperberry gremolata.....	\$18.00
*PORK CHOP Catalpa Grove pork, apricot purée, spring vegetables, mustard jus.....	\$32.00

Please inform your server of any allergies or intolerances.

Menu Updated: 4/1/22

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, consumption of raw 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

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SPARKLING

PROSECCO 2020 <i>Scarpetta - Veneto, IT</i>	10 / 40
CHAMPAGNE nv <i>Thienot Brut – Champagne, FR</i>	\$49 half bottle
CHAMPAGNE nv <i>Canard Duchene Brut – Champagne, FR</i>	\$35 half bottle / \$75 full bottle
ROSÉ CHAMPAGNE nv <i>Thienot – Champagne, FR</i>	\$110

WHITE

CÔTES DE GASCOGNE 2020 <i>Domaine de Pajot - Côtes du Gascony, FR</i>	10 / 40
SAUVIGNON BLANC 2020 <i>La Grand Cuvee – Bordeaux, FR</i>	11 / 44
VERDICCHIO 2020 <i>Velenosi – Castelli Di Jesi, IT</i>	12 / 48
RIOJA BLANCO 2021 <i>Ostatu - Rioja, ES</i>	11 / 44
CHARDONNAY 2020 <i>De Forville - Piemonte, IT</i>	13 / 52
PINOT GRIS 2017 <i>Kientzler - Alsace, FR</i>52
RIESLING 2019 <i>Brooks - Willamette, OR</i>	42
GRECO BIANCO 2020 <i>Ippolito – Calabria, IT</i>	40
VERDEJO 2018 <i>Ossian – Castilla y León, ES</i>	59
TREBBIANO 2020 <i>Monte Zovo Veneto, IT</i>	45
ROUSSANE <i>Stolpman Vineyards – Ballard Canyon, CA</i>	60
BORDEAUX BLANC <i>Chateau Rahoul - Graves, FR</i>	60

RED

BARBERA 2019 <i>Scarpetta – Monferrato, IT</i>	12 / 48
PINOT NOIR 2018 <i>Technique - Russian River, CA</i>	12 / 48
COTES DU RHONE 2018 <i>Florent Descombe – Rhone Valley, FR</i>	11 / 44
CORVINA/CABERNET 2016 <i>Monte Zovo– Veneto, IT</i>	12 / 48
TEMPRANILLO 2015 <i>Lopez de Haro - Rioja, ES</i>	12 / 48
BORDEAUX 2018 <i>Chateau Pey La Tour - Bordeaux, FR</i>	13 / 52
ROSSESE 2020 <i>Punta Crena – Liguria, IT</i>	51
NEBBIOLO 2019 <i>Paitin - Langhe, IT</i>	45
BORDEAUX 2014 <i>Château La Garance - Graves, FR</i>	60
SYRAH 2019 <i>Gramenon - Rhone Valley, FR</i>	70
PLEIADES RED BLEND <i>Thackery & Co. - Paso Robles, CA</i>	65
TOURIGA NACIONAL 2014 <i>Lagar de Darei – Dao, PT</i>	52
NÉGRETTE 2019 <i>Château Coutinel - Rioja, ES</i>	48

ESOTERIC/LESSER KNOWN / MISUNDERSTOOD

MÜLLER-THURGAU 2020 <i>Schloss Mühlenhof – Rheinhessen, DE</i>	10 / 40
<i>100% Müller-Thurgau. Bright, fresh and fruity. White floral notes and nice minerality.</i>	
BORDEAUX 2015 <i>Château Gaby – Bordeaux, FR</i>	/ 60
<i>Yes, there are three Bordeaux bottles on our list. These bottles are dramatically different. The Pey La Tour Bordeaux by the glass is a classic representation. Chateau Garance is a lighter, brighter interpretation, and this bottle “Princess Gaby” is the biggest, most complex and most concentrated red on the list.</i>	

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