

VINCENT

PLATES

OLIVES

herbes de provence, lemon, red pepper *gf dj v* 8

PAIN ET BEURRE

house made bread and cultured butter *vg* 10

CRUDITÉ

selection of vegetables and accoutrements *gf vg* 15

FROMAGE

selection of cheese and accoutrements *vg* 26

CHARCUTERIE

selection of cured meat and accoutrements 26

VINCENT

selection of cheeses, cured meat, and accoutrements 38

STARTERS

STEAK TARTARE*

jalapeno, tamarind aioli, pickled onion, brioche *gf* 28

ESCARGOTS

parsley, lemon, cognac 18

RATATOUILLE

eggplant, summer squash, peppers, tomato, toast *vg* 17

VICHYSOISE

beets, leeks, potatoes, crème fraîche 17

WATERMELON SALAD

feta, cucumber, aillade, urfa biber vinaigrette *v* 16

TOMATO PANZANELLA

white onion, basil, burrata, croutons *vg* 16

MARKET SALAD

mesclun, pickled onion, peach, walnuts, chevre *gf* 15

MAINS

GNOCCHI 28

ricotta gnocchi, sungold tomato sauce, pecorino *vg*

MUSSELS 28

P.E.I. mussels, chorizo, tomato

SQUID INK FETTUCCHINE 36

shrimp, clams, preserved lemon, calabrian chili, ricotta salata *vg*

SKATE WING* 36

brown butter, capers, marble potatoes

LAMB SHOULDER 38

navy beans, tabini, sumac glaze, pickled onion *gf*

VINCENT BURGER* 26

american cheese, pickle, griddled onions, aioli

LAMB BURGER* 29

dill labneh, arugula, cucumber, tomato, onion, tabini, pita

HALF CHICKEN 36

half chicken, oyster mushrooms, wheatberries, blood orange

STEAK FRITES* 38

hangar steak, black garlic bordelaise *gf*

SIDES

FRITES *gf dj* *small or large (truffle +2)* 7 / 9

ARTICHOKES *calabrian chili, crispy shallot* 10

BROCCOLI *roasted garlic, lemon a* 10

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

FUZZY lil PEACH
*vodka, st. germain, peach, orange,
lemon, thyme, elderflower tonic*
15

PINK PONY CLUB
*tequila, poblano liqueur,
watermelon, lime, black salt*
15

BOOGIE BOARD
*aged rum, lime, pineapple,
orgeat, vanilla, basil, angostura*
15

BANANARAMA
*bourbon, banana, saffron,
orgeat, lemon, ginger, mint*
15

PERU with a VIEW
*pisco, passionfruit,
lime, angostura, egg white*
15

BLOOD MOON
*mezcal, campari, blood orange,
lemon, dehydrated blood orange*
15

SMOKE & MIRRORS
*lapsang souchong rye whiskey,
demerara, angostura, orange*
15

BUBBLES & FLOWERS
prosecco, st. germain, lemon
13

NEGRONIS

WHITE NEGRONI
gin, suze, lilet blanc
14

NEGRONI SBAGLIATO
carpano antica, campari, prosecco
14

CLASSIC NEGRONI
gin, carpano antica, campari
14

CLASSIC COCKTAILS AND FULL BAR ALSO AVAILABLE

CBD/THC

ELDERFLOWER (2.5mg THC) 10
elderflower seltzer with lemon from happi

BLOOD ORANGE (5mg THC) 10
blood orange seltzer with ginger from happi

RASPBERRY (5mg THC) 10
raspberry honeysuckle seltzer from happi

BEER

MAPLEWOOD PULASKI PILSNER 10

MAPLEWOOD SON OF JUICE IPA 10

OLD IRVING BLOOD ORANGE SOUR 40

LIESEL WEAPON HEFEWEIZEN 10

UNCLE JOHN'S HARD APPLE CIDER 10

GRUVI GOLDEN LAGER (NA) 8

PBR TALL BOY 5

N/A

AMALFI SPRITZ 12
lyre's amalfi, lemon, soda, orange

NOT GIN AND TONIC 8
lyre's non-alcoholic gin and tonic

PEACH PALMER 8
house made iced tea and peach lemonade

WHITE

SAUVIGNON BLANC 14/56
2023 Le Grand Ballon – Val de Loire, France

GRUNER VELTLINER 16/64
2021 Stadlmann – Thermenregion, Austria

VERMENTINO 15/60
2022 Cantina Mesa – Sardinia, Italy

PINOT GRIGIO 15/60
2022 Giralan – Appiano, Italy

CARRICANTE 16/64
2022 Barone Di Villagrande – Sicily, Italy

CHARDONNAY 14/56
2021 Domaine Curveaux – Burgundy, France

VIIGNIER/MARSANNE 75
2021 La Ferme Des Sept Lunes – Rhone, France

CHARDONNAY 90
2022 Ramey Russian River – Sanoma, California

RED

PINOT NOIR 15/60
2016 Varner – Central Coast, California

BARBERA D'ASTI 12/48
2020 Michele Chiarlo - Piedmont, Italy

RIOJA 16/64
2015 Viña Cubillo – Rio Alta, Spain

SYRAH 16/64
2020 Marques de Griñon – Castilla La Mancha, Spain

COTES DU RHONE 14/56
2020 La Nerthe Cassagnes – Cotes Du Rhone, France

CAB FRANC 15/60
2022 Domaine Olga Raffault – Savigny en Veron, France

CABERNET SAUVIGNON 16/64
2021 Oberon – Paso Robles, California

MINERVOIS 58
2021 Domaine du Somail – Languedoc, France

BANDOL 84
2020 Chateau Salletes – Bandol, France

ROSE/SPARKLING

TXAKOLINA 15/60
2022 Basaurresti Lahu – Pais Vasco, Spain

ROSE 14/56
2022 Peyrassol – Provence, France

SPARKLING ROSE 13/52
2023 Jueve & Camps – Penedes, Spain

PROSECCO 13/52
2022 Zonin – Gambellara, Italy

CHAMPAGNE HALF BOTTLE 49
NV Thienot Brut – Champagne, France

CHAMPAGNE 90
NV Canard Duchene – Champagne, France

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