

VINCENT

Mixed Olives	
<i>herbes de provence, red pepper, lemon</i>	9
Croquettes	
<i>potato, caramelized onions, rouille</i>	10
Bread and Butter	
<i>assortment of house made breads and cultured butter</i>	10
Steak Tartare*	
<i>black garlic, cornichon, caper, cured egg, horseradish, sourdough</i>	23
Chicken Liver Mousse	
<i>chicken liver, strawberry preserves, soy malt reduction, pickled radish, brioche</i>	16
Fromage	
<i>selection of cheeses with house made preserves and pickles, toasted sourdough</i>	28
Vincent Board	
<i>selection of cheeses, charcuterie, house made dips, preserves, and pickles, bread</i>	40
Frites	
<i>small or large (truffle +2), ketchup and aioli</i>	7/10

STARTERS

Chopped Salad	
<i>romaine, gruyere, breadcrumbs, lardons, jalapeños, boursin dressing</i>	14
Brussels Sprouts	
<i>miso, fried capers, chili de arbol, lime, crème fraîche</i>	15
Artichoke Salad	
<i>fennel, grilled artichokes, walnuts, escarole, bleu cheese, lemon vinaigrette</i>	12
Shrimp	
<i>crushed red chili, lemon, rouille, brioche</i>	19
Moules Provençale	
<i>P.E.I. mussels, sauvignon blanc, fennel, shallot, tomato, sourdough</i>	25
Soupe à l'Oignon	
<i>french onion soup, sourdough croutons, gruyere and emmenthal, beef broth</i>	15

MAINS

Gnocchi Parisienne	
<i>sweet potato, pepitas, sage, grana padano, beurre noisette</i>	27
Orecchiette	
<i>lamb merguez, broccoli, chili, chevre</i>	36
Meatballs	
<i>toulouse sausages, tomato, fennel, shallot, potatoes</i>	32
Trout Amandine*	
<i>rushing waters trout, haricots verts, wild rice, almonds, beurre noisette</i>	34
Vincent Burger*	
<i>gruyere, pickles, sauce spéciale, caramelized onions, frites</i>	23
Steak Frites*	
<i>hangar steak, sauce bordelaise, black garlic, herb butter</i>	38
Chicken Paillard*	
<i>pommes puree, petite salade, dijon chicken jus</i>	32

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 * prosecco, st. germain, lemon	13
AU PEAR * vodka, spiced pear liqueur, lemon, rose, pear slice	15
COLD BREW MARTINI * vodka, kahlua, cold brew, demerara	15
FRENCH 75 * gin, lemon, prosecco	15
SCENIC ROOT * scotch, sweet vermouth, ginger, beet, lemon, candied ginger	15
24 CARROT * tequila, saffron liqueur, carrot, jalapeno, lime, tajin, pickled carrot	15
VINCENT SOUR * bourbon, demerara, egg white, lemon, angostura	15
SNOWBIRD * aged rum, winter spiced demerara, angostura, star anise	15
SMOKE AND MIRRORS * lapsang souchong infused rye whiskey, demerara, angostura, orange	14
OLD FASHIONED * bourbon, demerara, angostura, orange, cherry	14
OAXACAN OLD FASHIONED * mezcal, demerara, angostura, orange	14

WINE

SPARKLING

PROSECCO * 2022 Zonin, --Gambellara, Italy	12/48
CHAMPAGNE * NV Canard Duchene Brut – Champagne, France	75
CHAMPAGNE HALF BOTTLE * NV Thienot Brut – Champagne, France	49

WHITE

SAUVIGNON BLANC * 2022 Alpha Estate – Florina, Greece	14/56
GRUNER VELTLINER * 2021 Stadlmann – Thermenregion, Austria	16/64
PINOT BLANC * 2019 Zind Humbrecht – Alsace, France	15/60
CHENIN BLANC * 2021 Domaine de la Recauderie Vouvray Demi Sec- Loire Valley, France	14/56
CHARDONNAY * 2021 Domaine Joel Curveaux Macon-Fuisse – Burgundy, France	14/56
RIESLING * 2022 Trefethen – Napa, California	13/52
PINOT GRIS * 2022 Domaine Emil Beyer – Alsace, France	70
SANCERRE * 2022 Les Glories – Sancerre, France	80
CHARDONNAY * 2022 Ramey Russian River – Sanoma, California	90

RED

PINOT NOIR * 2016 Varner – Central Coast, California	15/60
BARBERA D'ASTI * 2020 Michele Chiarlo – Piedmont, Italy	12/48
COTES DU RHONE * 2020 La Nerthe Cassagnes – Cotes du Rhone, France	14/56
MINERVOIS * 2021 Domaine du Somail – Languedoc, France	13/52
CABERNET SAUVIGNON * 2021 Oberon – Paso Robles, California	16/64
BOURDEAUX * 2018 Pey La Tour – Bordeaux, France	13/52
SANGIOVESE * 2022 Selvagrossa Rosso – Tuscany, Italy	56
NEBBIOLO * 2020 Correggia Roero– Piedmont, Italy	62
BANDOL * 2020 Chateau Salletes – Bandol, France	84
CABERNET SAUVIGNON * 2019 5 Vinters – Napa, California	105

BEER

MAPLEWOOD PILSNER 16oz *	10
MAPLEWOOD SON OF JUICE 16oz *	10
MAPLEWOOD FAT PUG MILK STOUT 16oz *	10
UNCLE JOHNS APPLE CIDER 16oz *	10
PBR TALL BOY *	5

CBD/NA

SCENIC ROOT (NA) * beet, ginger, lemon, candied ginger	12
MEDITERRANEAN SPRITZ (NA) * ghia, grapefruit, lime, salt	12
WONDER BLUEBERRY BASIL OR BLOOD ORANGE GINGER MINT CBD SELTZER *	9
NOON WHISTLE HOP WATER 16oz (NA) *	8
GRUVI GOLDEN LAGER (NA) *	6
LYRE'S NOT GIN AND TONIC (NA) *	6

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