

VINCENT

BAKED FETA & OLIVES

picholine and castelvetroano, feta, za'atar, pita v 12

SOURDOUGH AND BUTTER

house made country loaf, cultured butter, smoked salt 8

CRUDITÉ

white bean, radish, carrot, pickled cauliflower gf df v 14

FROMAGE

selection of cheese and accoutrements vg 25

CHARCUTERIE

selection of cured meat and accoutrements df 25

VINCENT

selection of cheeses, cured meat, and accoutrements 40

STARTERS

STEAK TARTARE*

traditional accoutrements, horseradish, baguette df 28

ESCARGOTS

confit garlic, fines herbes butter, white wine, baguette 24

CHICKEN LIVER TARTINE

brioche, plums, rosemary mostarda, pistachio, white onion 18

BRANDADE

baccalà, potato, radish, dill, marble rye 20

FRENCH ONION SOUP

veal jus, comté, baguette, cognac 15

PIEROGIES

short rib, charred radicchio, crème fraiche, hazelnut 22

DELICATA SQUASH

parmesan tempura, calabrian chili vinaigrette, dukkah v 16

ROASTED BEETS

chevre chaud, blackberry vinaigrette, orange, watercress gf, v 17

LYONNAISE

bitter greens, lardons, boiled potatoes, poached egg gf, df 16

SHAVED KALE SALAD

warm farro, pickled fennel, sultanas, parmesan, pangrattato v 16

MAINS

CASARECCE

pasta, d'artagnan boar ragoût, tomato, stracciatella

Pinot Noir

36

MOULES MEUNIÈRE

P.E.I. mussels, sauvignon blanc, confit shallot, fines herbes, baguette

Sauvignon Blanc

24

STEAK FRITES

bavette, bordelaise, herbed butter, pommes frites, aioli gf

Bordeaux

38

VINCENT BURGER

lettuce, caramelized onion, dill pickles, white cheddar, special sauce, pommes frites, aioli 24

Cabernet Sauvignon

GNOCCHI PARISIENNE*

porcini dumplings, comté mornay, wild mushrooms, sage, truffle butter, pangrattato v 28

Chardonnay

RISOTTO*

seared scallops, soy marinated tomatoes, pickled mushroom, herb oil, cilantro 38

Pinot Blanc

TROUT EN CROUTE*

fjord trout, basil pesto, spinach, lemon caper dressed greens, brown butter hollandaise 38

Côtes du Rhône Blanc

ROASTED CHICKEN

potatoes purée, rainbow chard, pepitas, sauce au vinaigre, pickled peppers 32

Beaujolais

PORK CHOP*

spelt spaetzle, spiced sweet potatoes, carrot purée, pear mostarda 34

Côtes du Rhône

SIDES

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

WILD MUSHROOMS *crème fraiche, shallot, parsley gf v* 10

BROCCOLI *roasted garlic, lemon, chives gf df v* 10

SWEET POTATOES *hot honey, tabini and dukkah gf df v* 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 receive complimentary valet service.

COCKTAILS

AU PEAR

vodka, spiced pear liqueur, lemon,
rose water, dehydrated pear
15

DEVIL'S FIG

gin, fig, vanilla, lemon,
egg white, red wine float
15

NIGHTSTALKER

tequila, black plum, black currant,
hot honey, lime, activated charcoal
15

BLOOD MOON

mezcal, campari, blood orange,
lemon, dehydrated blood orange
15

SCENIC ROOT

scotch, sweet vermouth,
beet, ginger, lemon
15

CABIN FEVER

bourbon, nonino amaro, maple,
orange, lemon, cinnamon
15

SMOKE & MIRRORS

lapsang souchong rye whiskey,
demerara, angostura, orange
15

BUBBLES & FLOWERS

prosecco, st. germain, lemon
14

OLD FASHIONEDS

MEZCAL OLDIE

la luna mezcal, demerara,
mole bitters
14

BOURBON OLDIE

buffalo trace bourbon, demerara,
orange and angostura bitters
14

AGED RUM OLDIE

el dorado 5 year rum, clove and
anise demerara, angostura bitters
14

CLASSIC COCKTAILS AND FULL SPIRIT LIST 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
- TURKISH APPLE (5mg THC)** 10
apple seltzer with turkish tea from happi

BEER

- MAPLEWOOD PULASKI PILSNER** 10
- MAPLEWOOD SON OF JUICE IPA** 10
- SHIPYARD IMPERIAL PUMPKIN ALE** 10
- LIESEL WEAPON HEFEWEIZEN** 10
- OLD IRVING OKTOBERFEST** 10
- UNCLE JOHN'S HARD APPLE CIDER** 10
- GRUVI GOLDEN LAGER (NA)** 8
- PBR TALL BOY** 5

N/A

- DARK AND SPICY** 10
lyre's non-alcoholic dark and stormy
- AMALFI SPRITZ** 10
lyre's amalfi, lemon, soda, orange
- NOT GIN AND TONIC** 10
lyre's non-alcoholic gin and tonic

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 BLANC** 15/60
2021 Trimbach – Alsace, France
- COTES DU RHONE BLANC** 16/64
2022 E. Guigal – Rhone, France
- CHARDONNAY** 16/64
2022 Jean-Claude Boisset – Cote D'Or, France
- CHABLIS** 80
2022 Albert Bichot – Beaune, France
- VOIGNER/MARSANNE** 80
2021 La Ferme Des Sept Lunes – Rhone, France
- PRESTIGE BLANC** 90
2021 Chateau Ollieux – Languedoc, France

RED

- PINOT NOIR** 15/60
2016 Varner – Central Coast, California
- BARBERA D'ASTI** 14/56
2020 Michele Chiarlo – Piedmont, Italy
- BEAUJOLAIS** 16/64
2022 La Voute Saint Vincent – Morgon, France
- MINERVOIS** 15/60
2021 Domaine du Somail – Languedoc, France
- COTES DU RHONE** 15/60
2020 La Nerthe Cassagnes – Rhone, France
- RIOJA** 16/64
2015 Viña Cubillo – Rio Alta, Spain
- CABERNET SAUVIGNON** 16/64
2022 Y3 Jax Vineyards – Napa, California
- BORDEAUX** 16/64
2019 Chateau Lescale – Bordeaux, France
- CHIANTI** 90
2019 Guinigi – Tuscany, Italy

ROSE/SPARKLING

- TXAKOLINA** 60
2022 Basaurresti Labu – Pais Vasco, Spain
- ROSE** 56
2022 Peyrassol – Provence, France
- SPARKLING ROSE** 56
2023 Summer Water – Rhone, France
- PROSECCO** 14/56
2022 Zonin – Veneto, Italy
- CHAMPAGNE HALF BOTTLE** 49
NV Thienot Brut – Champagne, France
- CHAMPAGNE** 90
NV Canard Duchene – Champagne, France

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