

VINCENT

ASIETTES

OLIVES

herbes de provence, lemon, red pepper *gf df v* 14

PAIN ET BEURRE

house made bread and cultured butter *vg* 10

CRUDITÉ

selection of vegetables and accoutrements *df v* 15

FROMAGE

selection of cheese and accoutrements *vg* 28

CHARCUTERIE

selection of cured meat and accoutrements 28

VINCENT

selection of cheeses, cured meat, and accoutrements 40

HORS D'OEUVRE

TARTARE*

steak, pickled beet, charred onion, pepitas, chermoula, sesame baguette *df* 28

ESCARGOTS

persillade, cultured butter, sourdough 18

SCALLOP CEVICHE

tomato, jalapeño, avocado, sourdough cracker *df* 24

CHICKEN LIVER TARTINE

raspberry confiture, daikon, whole grain mustard, greens 16

LITTLE GEM

fennel, watermelon radish, basil, poppyseed dressing, breadcrumbs *vg* 15

CHICORY CAESAR*

anchovy, sunflower seeds, peppadew, parmesan *gf* 17

TARTE TATIN

tomato, artichoke, hummus, petite salade *vg* 16

FRENCH ONION SOUP

caramelized onions, beef stock, gruyere and emmenthal 15

PLATS

SPRING PEA RAGOÛT 30

farfalle, artichoke, pecorino, breadcrumbs *vg*

SOLE* 34

pommes puree, beurre noisette, fried capers *gf*

GNOCCHI PARISIENNE 32

blue crab, preserved lemon, pickled fresno

MOULES MARINIÈRES 28

beer, shallot, lovage, sourdough

PORK SHOULDER 34

calabrian chili, grits, verjus, pistachio *gf*

VINCENT BURGER* 26

cheddar, bacon, pickle, tomato, lettuce, charred onion, dijonnaise

POULET RÔTI 34

fingerling potatoes, pepita vinaigrette, piment d'espelette *gf*

STEAK FRITES* 36

hanger steak, black garlic bordelaise *gf*

ACCOMPAGNEMENTS

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

GRATIN DE MACARONI 10

MASHED POTATOES *gf* 6

BROCCOLI *df* 5

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 & FLOWERS

prosecco, st. germain, lemon
13

SPA DAY

vodka, poblano, cucumber, lime,
lemongrass, pepper
15

GREY GARDENS

gin, violet, lavender,
earl grey, lemon, egg white
15

MELONBALLER

aged rum, lime, cantaloupe,
orgeat, angostura, black salt
15

SCENIC ROOT

scotch, vermouth, beet, ginger, lemon
15

BLOOD MOON

mezcal, campari, blood orange, lemon
15

DESERT ROSE

tequila, lime, honey, sparkling rosé,
rose water
15

COLD BREW MARTINI

vodka, kahlua, demerara, cold brew
15

VINCENT SOUR

bourbon, demerara, angostura,
egg white, "V"
15

SMOKE & MIRRORS

lapsang souchong rye whiskey, demerara,
angostura, orange
14

OAXACAN OLDIE

mezcal, demerara, orange bitters
14

OLD FASHIONED

bourbon, demerara, angostura,
orange, cherry
14

GIN & TONICS

**SENJO SAKURA
& MINERAL WATER** 12
japanese cherry blossom gin

**PORTERS TROPICAL
& ELDERFLOWER TONIC** 12
old tom gin with tropical fruits

**HENDRICKS CABARET
& YUZU TONIC** 12
scottish stone fruit gin

CBD/THC

MARGARITA (THC) 10
sparkling margarita from flyers

BLOOD ORANGE (CBD) 9
seltzer from wndr

BLUEBERRY BASIL (CBD) 9
seltzer from wndr

BEER

MAPLEWOOD PULASKI PILSNER 10

MAPLEWOOD SON OF JUICE IPA 10

VALERIE PISTACHIO CREAM ALE 10

OLD IRVING BLOOD ORANGE SOUR 10

UNCLE JOHN'S HARD APPLE CIDER 10

GRUVI GOLDEN LAGER (NA) 8

PBR TALL BOY 5

N/A

THE DETOUR 12
beet, ginger, lemon

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

NOT GIN AND TONIC 8
non-alcoholic gin and tonic

WHITE

SAUVIGNON BLANC 14/56
2022 Alpha Estate – Florina, Greece

GRUNER VELTLINER 16/64
2021 Stadlmann – Thermenregion, Austria

VERMENTINO 15/60
2022 Cantina Mesa – Sardinia, Italy

CHARDONNAY 14/56
2021 Domaine Curveaux – Burgundy, France

PINOT BIANCO 15/60
2022 Kettmeir - Alto Adage, Italy

ALBARINO 16/64
2022 La Cana – Rías Baixas, Spain

PINOT GRIS 70
2022 Domaine Emil Beyer, Alsace, France

SANCERRE 80
2022 Les Glories – Sancerre, France

CHARDONNAY 90
2022 Ramey Russian River – Sonoma, California

RED

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

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

NEBBIOLO 16/64
2022 G.D. Vajara – Paso Robles, California

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

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

BORDEAUX 13/52
2018 Pey La Tour – Bordeaux, France

SANGIOVESE 56
2022 Selvagrossa Rosso – Le Marche, Italy

MINERVOIS 54
2021 Domaine du Somail – Languedoc, France

BANDOL 84
2020 Chateau Salletes – Bandol, France

ROSE/SPARKLING

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

ROSE 14/56
2022 Peyrassol – Provence, France

SPARKLING ROSE 12/48
2023 Jueve & Camps – Penedes, Spain

PROSECCO 12/48
2022 Zonin – Gambellara, Italy

CHAMPAGNE HALF BOTTLE 49
NV Thienot Brut – Champagne, France

CHAMPAGNE 90
NV Liebart-Reginer – Champagne, France

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.