

# VINCENT

## STARTERS

<b>MARINATED OLIVES</b> 5 types of olives, orange zest, fennel seed, chili and garlic.....	\$10.00
<b>MARKET SALAD</b> Arugula, radicchio, pear, pecan, golden raisins, blue cheese, radish, champagne vinaigrette.....	\$15.00
<b>FENNEL CITRUS SALAD</b> citrus, shaved fennel, black pepper, bitter greens, creamy citrus vinaigrette.....	\$15.00
<b>ROASTED CARROTS</b> Baby tri-colored carrots, honey butter, almonds, black pepper, parsley.....	\$14.00
<b>SPICY CAULIFLOWER</b> Brown butter cilantro sauce, pepitas, pickled fresno peppers.....	\$17.00
<b>FRITES</b> Our classic frites or black truffled.....	\$8.00 / \$13.00
<b>CHICKEN LIVER MOUSSE</b> Raspberry-red wine reduction, brioche, pickled mustard seed, nigella seed.....	\$18.00
<b>CHEESE &amp; CHARCUTERIE</b> Goat, sheep and cow cheeses, selection of cured meats and accomterments.....	\$35.00
<b>BRAISED WHITE BEANS</b> Smoked bacon & sausage, ham hock, shallot, garlic, carrot, broth.....	\$15.00

## MAIN DISHES

<b>PEI MUSSELS</b> Choose 1: Absinthe, green garlic, fennel and orange broth, OR Green curry, ginger, lemongrass, garlic, coconut milk broth, OR smoked tomato and sherry broth with basil and n'duja sausage, sourdough...Add: \$10 for truffle frites, \$6 for frites...	\$25.00
<b>*VINCENT BISTRO BURGER</b> Smoked sharp cheddar, caramelized red onion, pickle, bibb lettuce, tomato-pepperoncini aioli, & frites. Add: \$8.00 for truffle frites, \$4.00 thick-cut bacon.....	\$19.00
<b>*LAMB BURGER</b> Cilantro & garlic sauce, arugula, mint, pickled caramelized red onion, paprika spiced sweet potato fries, marble rye bun.....	\$24.00
<b>HALF CHICKEN</b> pomme puree, braised mushrooms, cippolini, jus.....	\$29.00
<b>PAN ROASTED DORAD</b> Arugula & parmesan soup, mixed lentils, leeks, lemon puree.....	\$34.00
<b>*STEAK FRITES</b> Classic hanger steak with frites, black garlic bordelaise Add: \$6 for truffle frites.....	\$36.00
<b>*PORK CHOP</b> Coffee brined bone-in chop, confit marble potatoes, brussels sprouts, sherry-mustard pork jus.....	\$32.00
<b>ORECCHIETTE</b> Pork cheek ragu, fennel, ricotta, fried sage.....	\$28.00
<b>POTATO GNOCCHI</b> Wild mushroom blend, porcini sauce, pesto, parmigiana.....	\$28.00

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

Menu Updated: 10/14/22

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Get wild. Order a varietal you've never had.

## SPARKLING

PROSECCO 2021 Scarpetta - Veneto, IT.....	11 / 44
CHAMPAGNE nv Thienot Brut - Champagne, FR.....	49 half bottle
BLANC de BLANCS 2019 Raventos i Blanc - Conca del Riu Anoia Barcelona, ES.....	/ 45
CHAMPAGNE nv Canard Duchene Brut - Champagne, FR.....	35 half bottle / 75 full bottle
ROSÉ CHAMPAGNE nv Thienot - Champagne, FR.....	110

## WHITE

SAUVIGNON BLANC 2021 Dourthe - Bordeaux, FR.....	11 / 44
PINOT BLANC 2019 Paul Blanck - Alsace, FR.....	12 / 48
VERDICCHIO 2020 Velenosi - Castelli Di Jesi, IT.....	12 / 48
RIOJA BLANCO 2021 Ostatu - Rioja, ES.....	11 / 44
CHARDONNAY 2020 De Forville - Piemonte, IT.....	13 / 52
GRUNER/WELSCHRIESLING/MUSCAT 2021 Meinklang - Burgenland, AT.....	14 / 56
RIESLING 2019 Brooks - Willamette, OR.....	/ 42
GRECO BIANCO 2020 Ippolito - Calabria, IT.....	/ 40
CHENIN BLANC 2021 Leo Steen - Sonoma, CA.....	/ 70
TREBBIANO 2020 Monte Zovo - Veneto, IT.....	/ 45
VERNACCIA 2020 Montenidoli - San Gimignano, IT.....	/ 50
BORDEAUX BLANC Chateau Rahoul - Graves, FR.....	/ 60

## PINK

ROSÉ of PINOT GRIS 2021 Lumen - Santa Barbara, USA.....	13 / 52
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## RED

PINOT NOIR 2015 Varner - Central Coast, CA.....	15 / 60
BEAUJOLAIS 2020 Jean-Paul Dubost - Beaujolais-Lantignie, FR.....	15 / 60
CABERNET FRANC 2021 Scarpetta, Friuli Venezia Giulia, IT ..	12 / 48
NÉGRETTTE 2019 Château Coutinel - Rioja, ES.....	12 / 48
CÔTES DU RHÔNE 2018 Florent Descombe - Rhone, FR.....	11 / 44
SUPER TUSCAN 2019 Mastro Janni - Toscana, IT.....	13 / 52
BORDEAUX 2018 Chateau Pey La Tour - Bordeaux, FR.....	13 / 52
TROUSSEAU 2020 Adroit - Central Coast, CA.....	/ 57
ROSSESE 2020 Punta Crena - Liguria, IT.....	/ 51
CORVINA 2016 Monte Zovo - Veneto, IT.....	/ 48
NERO d'AVOLA/FRAPPATO 2017 COS - Sicilia, IT.....	/ 75
SANGIOVESE 2019 Montenidoli - Toscana, IT.....	/ 52
TEMPRANILLO 2016 Lopez de Haro - Rioja, ES.....	/ 48
PRIORAT 2020 Alvaro Palacios - Priorat, ES.....	/ 65
TOURIGA NACIONAL 2014 Lagar de Darei - Dao, PT.....	/ 52
BORDEAUX 2015 Princess Gabby - Bordeaux, FR.....	/ 70

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