

BRUNCH

Vincent Diner* eggs your way, bacon, sausage, toast, potatoes	23
Lamb Shoulder Hash* potatoes, salsa verde, pickled onion, sunny up eggs	26
Biscuits and Gravy* sausage or mushroom poblano gravy, sunny up eggs	24
Eggs Benedict* ham or smoked salmon, over easy eggs, hollandaise, potatoes	23
Chilaquiles* chicken tinga, crema, queso fresco, over easy eggs	22
Breakfast Burrito* soft scrambled eggs, potatoes, tomato, onion, avocado	19
Steak Sandwich* american cheese, arugula, horseradish, pickled onion, bagel	28
Breakfast Sandwich* foccacia, bacon, frittata, aioli, arugula, potatoes	24
Brunch Burger* american cheese, pickles, griddled onion, bacon, egg, frites	25
Vincent Omelet* burrata, chives, crispy shallot, toast and salad	16
Mushroom Omelet* mushrooms, onions, arugula, chevre, toast and salad	18
Ham and Cheese Omelet* ham, cheddar, toast and salad	18
Salmon Scramble* smoked salmon, arugula, crème fraiche, potatoes and toast	18
Avocado Toast* sourdough, onions, ricotta salata, pepitas, hard-boiled egg	20
Quiche of the Day* lorraine or vegetable, potatoes and salad	19
Brunch Bowl* wheatberries, arugula, avocado, aillade, poached egg	20

SWEETS

Yogurt and Granola	8
Muffin	7
Scone	7
French Toast	12
Waffle	12
Cinnamon Bun	8

SIDES

Bacon	8
Sausages	8
Frites	7
Vincent Potatoes	7
Salad	6
Toast and Jam	5
Two Eggs*	5
Avocado	2

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

MIMOSA <i>splash of fresh oj and prosecco</i> 11	BLOODY VINCENT <i>vodka, bloody mary mix, tajin, lime, olives</i> 13	FUZZY lil PEACH <i>vodka, st. germain, peach, orange, lemon, thyme, elderflower tonic</i> 15	PINK PONY CLUB <i>tequila, poblano liqueur, watermelon, lime, black salt</i> 15	COLD BREW MARTINI <i>vodka, kahlua, cold brew, demerara, coffee beans</i> 15
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NEGRONIS

WHITE NEGRONI <i>gin, suze, lilet blanc</i> 14	NEGRONI SBAGLIATO <i>carpano antica, campari, prosecco</i> 14	CLASSIC NEGRONI <i>gin, carpano antica, campari</i> 14
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CBD/THC

ELDERFLOWER (2.5mg THC) 10 <i>elderflower seltzer with lemon from happy</i>
BLOOD ORANGE (5mg THC) 10 <i>blood orange seltzer with ginger from happy</i>
RASPBERRY (5mg THC) 10 <i>raspberry honeysuckle seltzer from happy</i>

BEER

MAPLEWOOD PULASKI PILSNER 10
MAPLEWOOD SON OF JUICE IPA 10
OLD IRVING BLOOD ORANGE SOUR 10
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 <i>lyre's amalfi, lemon, soda, orange</i>
NOT GIN AND TONIC 8 <i>lyre's non-alcoholic gin and tonic</i>
PEACH PALMER 8 <i>house made iced tea, peach, and lemonade</i>

WHITE

SAUVIGNON BLANC 14/56 <i>2023 Le Grand Ballon – Val de Loire, France</i>
GRUNER VELTLINER 16/64 <i>2021 Stadlmann – Thermenregion, Austria</i>
VERMENTINO 15/60 <i>2022 Cantina Mesa – Sardinia, Italy</i>
PINOT GRIGIO 15/60 <i>2022 Giralan – Appiano, Italy</i>
CARRICANTE 16/64 <i>2022 Barone Di Villagrande – Sicily, Italy</i>
CHARDONNAY 14/56 <i>2021 Domaine Curveaux – Burgundy, France</i>
VIOGNIER/MARSANNE 75 <i>2021 La Ferme Des Sept Lunes – Rhone, France</i>
CHARDONNAY 90 <i>2022 Ramey Russian River – Sanoma, California</i>

RED

PINOT NOIR 15/60 <i>2016 Varner – Central Coast, California</i>
BARBERA D'ASTI 12/48 <i>2020 Michele Chiarlo - Piedmont, Italy</i>
RIOJA 16/64 <i>2015 Viña Cubillo – Rio Alta, Spain</i>
SYRAH 16/64 <i>2020 Marques de Griñon – Castilla La Mancha, Spain</i>
COTES DU RHONE 14/56 <i>2020 La Nerthe Cassagnes – Cotes Du Rhone, France</i>
CAB FRANC 15/60 <i>2022 Domaine Olga Raffault – Savigny en Veron, France</i>
CABERNET SAUVIGNON 16/64 <i>2021 Oberon – Paso Robles, California</i>
MINERVOIS 58 <i>2021 Domaine du Somail – Languedoc, France</i>
BANDOL 84 <i>2020 Chateau Salletes – Bandol, France</i>

ROSE/SPARKLING

TXAKOLINA 15/60 <i>2022 Basaurresti Labu – Pais Vasco, Spain</i>	PROSECCO 13/52 <i>2022 Zonin – Gambellara, Italy</i>
ROSE 14/56 <i>2022 Peyrassol – Provence, France</i>	CHAMPAGNE HALF BOTTLE 49 <i>NV Thienot Brut – Champagne, France</i>
SPARKLING ROSE 13/52 <i>2023 Jueve & Camps – Penedes, Spain</i>	CHAMPAGNE 90 <i>NV Canard Duchene – Champagne, France</i>

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