

# BRUNCH

<b>Vincent Diner*</b>	18	<b>Vincent Omelet*</b>	18
two eggs your way, bacon, sausage, toast and potatoes		comté, ham, red pepper jam, chives, potato crisps, toast and salad	
<b>Corned Beef Hash*</b>	25	<b>Mushroom Omelet*</b>	18
peppers, jalapenos, cabbage, onions, potatoes, poached eggs		braised mushrooms, caramelized onions, pesto, goat cheese, toast, and salad	
<b>Biscuits and Gravy*</b>	18	<b>Salmon Scramble*</b>	22
chicken sausage and bacon gravy w/two over easy eggs		smoked salmon, greens, chive cream cheese, potatoes and toast	
<b>Eggs Benedict*</b>	21	<b>Tofu Scramble*</b>	20
two poached eggs & hollandaise maple glazed ham w/ onions or smoked salmon w/ and braised chard		scallion, ginger miso sauce, poached egg, greens, toast and potatoes	
<b>Steak Sandwich*</b>	28	<b>Avocado Toast</b>	16
white cheddar, horseradish aioli, sauerkraut, fried egg, rye bread		sourdough, tomatoes, jammy egg, pickled jalapeño, cotija, crispy shallots	
<b>Croissant Sandwich*</b>	18	<b>Kale Salad</b>	18
fried egg, maple glazed ham, red pepper sauce, white cheddar		farro, pickled fennel, golden raisins, pangrattato, poached egg	
<b>Brunch Burger*</b>	25	<b>Quiche of the Day</b>	18
bacon, white cheddar, egg, caramelized onion, pickles, lettuce, special sauce		lorraine or vegetable, potatoes, and salad	

## Sweets

<b>Waffle</b>	10
spiced butter, roasted plums, hazelnuts	
<b>French Toast</b>	12
strawberries, crème fraiche, maple walnuts	
<b>Muffin</b>	7
<b>Scone</b>	7
<b>Cinnamon Bun</b>	8
<b>Crêpes</b>	8
peanut butter, chocolate, miso streusel, whipped cream	

## Sides

<b>Bacon</b>	7
<b>Frites</b>	7
<b>Vincent Potatoes</b>	7
<b>Salad</b>	6
<b>Toast and Jam</b>	4
<b>Two Eggs*</b>	5
<b>Avocado</b>	3
<b>Chicken Breast</b>	7
<b>Steak*</b>	9
<b>Smoked Salmon</b>	4

Please inform your server of any allergies or intolerances

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# COCKTAILS

## MIMOSA

*prosecco with a whisper of  
orange juice*  
11

## BLOODY VINCENT

*vodka, bloody mary mix,  
splash of lime, olives*  
13

## COLD BREW MARTINI

*vodka, kahlua, cold brew,  
espresso beans*  
15

## AU PEAR

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

## APEROL SPRITZ

*aperol, prosecco, splash  
of soda, orange*  
13

## 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*
- CÔTES DU RHÔNE 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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