

## VINE &amp; OAK

TAVERN  
STARTERS**SOUP OF THE DAY 11.95****BURRATA (GF, V) 15.95***Heirloom Tomatoes, Beefsteak Tomatoes, Almond Herb Pesto***HALF DOZEN OYSTERS (GF) 17.95***Pomegranate Mignonette, Sambal Relish***TUNA TARTARE (GFA) 19.95***#1 Grade Tuna, Guacamole, Wonton Chips, Cucumber, Ginger Soy Sauce***STEAMED CLAMS (GFA) 17.95***Extra Virgin Olive Oil, Thyme, Cilantro Garlic and White Wine***CHILEAN SEA BASS CEVICHE (GFA) 18.95***Causa Potatoes, Mango, Plantain Chips***SHRIMP COCKTAIL (GF) 18.95***Sambal Relish, Cocktail Sauce, Lemon***PORTUGUESE OCTOPUS (GFA) 25.95***Crispy Potatoes, Kalamata Aioli, Orange and Chimichurri Sauce***LOLLIPOP CHICKEN 14.95***Sweet and Spicy V&O Sauce, Shallot Rings, Ranch Dressing***RHODE ISLAND CALAMARI 16.95***Mango, Red Bell Pepper, Sesame Ginger Sauce, Arugula***CHEESE AND CHARCUTERIE BOARD (GFA) 19.95***Prosciutto, Soppressata, Cheese: Chef's Selection, Fig Jam***GRILLED RICOTTA TOAST 14.95***Grilled Sourdough Bread, Balsamic Glaze Torn Basil, Topped with Prosciutto*

## SALADS

**STRAWBERRY SALAD (GF) 13.95***Arugula, Candied Walnuts, Blue Cheese, Pomegranate Dressing***BEET SALAD (GF) 13.95***Golden & Purple Beets, Fennel, Orange Segments, Crumbled Goat Cheese, Maple Dijon Vinaigrette***MEDITERRANEAN FARRO 13.95***Arugula, Kalamata Olives, Cucumbers, Grape Tomatoes, Capers, Red Onions, Feta Cheese***CAESAR SALAD (GFA) 13.95***Ciabatta Croutons, Homemade Caesar Dressing, Parmesan Cheese*

## MAINS

**TAGLIATELLE TARTUFO (V) 25.95***Wild Mushrooms, Butternut Squash Puree, Truffle Cream Sauce, Pecorino Romano***LAMB BOLOGNESE (GFA) 26.95***Casarecce Pasta, Broccolini, Mint***BUCATINI & WHITE CLAMS 27.95***Extra Virgin Olive Oil, Thyme, Cilantro Garlic and White Wine***SHRIMP FRA DIAVOLO (GFA) 31.95***Chitarra Pasta, Homemade Spicy Marinara, Calabrian Chili, Fresh Lacinato Kale, White Wine***PAN SEARED SALMON (GFA) 33.95***Fregola, Fennel, Grapes, Coconut Saffron Sauce, Baba Ganoush***SWORDFISH (GFA) 34.95***Artichoke, Farrotto, Orange and Raisin Chutney***MEDITERRANEAN BRANZINO (GF) 36.95***Roasted Potatoes, Sundried Tomatoes, Capers, Kalamata Olives, Lemon Mousseline***LOCAL DAY SCALLOPS (GF) 38.95***Polenta Cake, Zucchini, Summer Corn Salsa, Nduja Aioli***PAN SEARED CHILEAN SEA BASS (GFA) 40.95***Cauliflower Puree, Fava Beans, Gnocchi, Fried Kale, Citrus Chili Aioli***BLACK ANGUS V&O BURGER (GFA) 20.95***LTO, Tavern Sauce, Cheddar Cheese, Fries***HALF DUTCH COUNTRY CHICKEN (GF) 27.95***Roasted Layered Potatoes, Spinach, Chicken Jus, Herb Vinaigrette***BERKSHIRE PORK CHOP (GF) 34.95***16oz Pan Roasted Pork Chop, Broccolini, Applewood Bacon Jam, Peppadew Gastrique***BRAISED BEEF SHORT RIBS (GF) 38.95***Polenta Cake, Glazed Baby Carrots, Local Wild Mushrooms, Cabernet Braising Sauce***HANGER STEAK (GF) 37.95***Broccolini, Tomatillo Sauce, Rainbow Fingerling Potatoes***CENTER CUT FILET MIGNON (GFA) 47.95***Ruby Port Demi Glaze, Asparagus, Whipped Potatoes, Frizzled Shallots***RIB EYE STEAK(18OZ) (GFA) 49.95***Crispy Potatoes, Asparagus, Brandy Peppercorn Sauce*

## SIDES 9.95

**GRILLED ASPARAGUS (GF)****SAUTEED SPINACH & GARLIC (GF)****WILD MUSHROOMS (GF)****SAUTEED BROCCOLINI & GARLIC (GF)****POLENTA CAKE (GF)****LAYERED POTATO (GF)****WHIPPED POTATOES (GF)****FRENCH FRIES****TRUFFLE PARMESAN FRIES 10.95**

GF- GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V- VEGETARIAN