

SPECIALS

CHICKEN RANGOON &

Chicken thigh, scallion, ginger, & cream cheesestuffed wonton. Tossed in sweet chili sauce. 9

BRUSSELS SPROUT SALAD

Spinach, fried Brussels sprouts, roasted apple, craisins, fried onions, red wine-poached pears, honey goat cheese, & lemon vinaigrette. 15

BBQ PORK FLATBREAD

House-made flatbread, pulled pork, chipotle peach BBQ, garlic parmesan sauce, pickled onion, cheddar jack cheese, fried onion. 14.5

NASHVILLE HOT CHICKEN &

Fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, & pickles on a brioche bun. Served with choice of side. 14

HONEY GOAT CHEESE MELT

Honey goat cheese, fig jam, green apple soubise, red wine poached pears, & arugula pressed in sourdough bread. Served with choice of side. 13.5

GRILLED PORK LOIN

6 oz. grilled pork tenderloin, pumpkin spiced latte purée, grilled kale, honey carrots, & balsamic glaze. 20



Locally Sourced beef patty* topped with house-made pepper jam, peanut butter, crumbled bacon, & American cheese served on a brioche bun. Served with choice of side. 14.5

NIGHTLY SPECIALS 5-10pm

Monday \$5 margaritas, mules, & mojitos Tuesday B.O.G.O. select Vintage pints Wednesday 1/2 off select bottles of wine Thursday 1/2 off select Vintage pitchers Friday A.Y.C.E. fish fry, \$5 old fashioneds

HAPPY HOUR Mon-Fri 2-6 pm

- \$4.50 select Vintage taps \$4.50 rail mixers
- \$2 off apps & flatbreads
- \$2 off house cocktails
- \$2 off glasses of wine

Happy hour ends at 5 pm and nightly specials not applicable during special events Monday through Thursday.

SIDES

Sidewinder Fries Tater Tots Mashed Potatoes Beef gravy on request

Chef's Vegetable Creamy Coleslaw Cottage Cheese

DIPS \$1.50 EACH Avocado Aioli Beer Mustard Fresh Salsa Pesto Aioli VBC Queso Buffalo Chipotle Peach BBQ Sweet Chili Tartar Garlic Parmesan Aioli VBC BBQ Cajun Mayo Roasted Tomatillo Aioli

DRESSINGS

Western Ranch Caesar Spicy Peanut Cilantro Balsamic Vinaigrette Lemon Vinaigrette Green Goddess