

VINTAGE ROOM

SPIRITS & SNACKS

Dinner Menu

(Friday 11/13 & Saturday 11/14)

Starters

Sweet Dumpling Squash Bisque \$9 (gf)

Taleggio, sage brown butter

Brussels Sprouts Salad \$9 (gf/vg)

Pepita brittle, creamy cranberry vinaigrette, roasted shallot

Ale Steamed Mussels \$16

Burnt rosemary, butter, sea salt, baguette

Maine Crab Fritters \$13

Fennel & apple slaw, habanero ranch

Veal Sweetbreads \$12

Toasted brioche points, pickled grapes, parsley salad

Lamb & Pork Chili \$8 (gf)

Served with curry tortilla chips, cheddar crema & scallions

Entrees

Bay View Burger \$16

Local cheddar, house pickle, bacon aioli, malt vinegar fries

Duck Cassoulet \$25 (gf)

Duck confit, sausage, white beans

Delicata Squash Stew \$22 (vg/gf)

Roasted delicata squash, white beans, herbs, tomato

Fried Local 1/2 Chicken \$26

Honey sweet chili drizzle, Roasted haricot verts, buttery potato purée

Sesame Ginger Salmon \$31 (gf)

Roasted Brussels sprouts, warm rice salad, grapefruit

Desserts

Flourless Chocolate Torte \$8

Miso almonds, candied currants, orange

Apple Crisp \$8

Local apples, rosemary brown butter crumble, salted caramel

