

## SMALL PLATES

**van gogh's crabcake** - braised leeks - celery root - grain mustard beurre blanc 16  
**tuna tartare\*** - ginger vinaigrette - tobiko caviar 14  
**sauteed chicken livers\*** - plum-shallot jam 9  
**charred mediterranean octopus** - smashed olive oil potatoes - smoked paprika eggplant - harissa 15  
**goat cheese ravioli** - sweet tomato sauce 12  
**white truffle parmesan frites** - rosemary aioli 8  
**country pâté** - mustard - butter lettuce - toast 10  
**gnocchi** - smoked bacon lardon - melted morbier - onion fondue 10  
**salt & pepper fried calamari** 10

## SOUPE

**soup du jour** 7  
**white bean soup** - truffle oil - brioche croutons 6

## FROMAGE

choose one for 5 - three for 14 - five for 20  
**gorgonzola** Italy, cow, creamy, assertive  
**humbolt fog** California, goat, vegetable ash, creamy  
**manchego** Spain mild, slightly briny, nutty  
**morbier** France, sheep/goat, fresh hay aroma, nutty  
**robiola** Italy, cow, brie like, mellow, creamy  
**cypress grove truffle tremor** goat, earthy, velvety  
**comte** France, cow, firm, apricot, hazelnut, toffee  
**dry aged gouda** cow's milk, firm, nutty, aged 1 year

## CHARCUTERIE

choose one for 5 - three for 14 - five for 20  
**serrano - prosciutto - coppa - soppressata - speck - hot coppa - dry spanish chorizo**

## SALADES de DEJEUNER

**tuscan kale** - roasted brussels sprout leaves - pistachio-lemon vinaigrette 9  
 add salmon, shrimp or scallops 9  
**cold-smoked chicken salad** - fuji apples - roquefort - dried cherries 12  
**seared sea scallop & shrimp salad** - spinach - warm goat cheese - blackberry-mango vinaigrette 15  
**grilled tuna nicoise salad\*** - balsamic & lemon vinaigrette 15  
**oven roasted baby beets** - cashew butter - crisp sunchokes 9  
**baby gem salad** - garlic - dijon dressing - buttermilk fried onion rings 9  
**simple arugula salad** - red onion - lemon - parmesan 8  
**butter lettuce salad** - red onion - herb-mustard vinaigrette 8

## PLATS PRINCIPAUX

**daily lunch trio** - chef's choice half sandwich, green salad, soup du jour 14  
**margherita pizza** 12  
**pancetta pizza** caramelized mushroom - ricotta - spring vidalia - herb salad 14  
**spinach - fontina - prosciutto - caramelized onion pizza** 14  
**p.e.i mussels** - garlic - white wine - saffron - frites 14  
**bucatini pasta** - littleneck clams - tomato - olive - caper - spanish chorizo 17  
**salmon BLT\*** - arugula creme fraiche - red onion 16  
**vinny's ricotta lasagna** - sweet italian sausage - tomato sauce - mushrooms - parmesan 15  
**croque madame** - black forest ham - gruyere - fried egg - frites 13  
**rotisserie chicken sandwich** - grilled eggplant - roasted red pepper aioli - basil 10  
**bistro burger\*** - bacon - braised onions - grilled portobello - gruyere cheese 13  
**springer mt. simple roast chicken\*** - warm roast red onion-shiitake mushroom salad - potato puree 18  
**george's bank scallops** - kabocha squash - goat's cheese agnolotti - brown butter - walnut picada 19  
**north carolina mountain trout almondine** - parsnip purée - frenched beans - spring peas 20  
**seared atlantic salmon\*** - organic quinoa - shaved brussels sprouts - kale chimichurri 23  
**steak frites\*** - caramelized onion jus - herb butter 18

## SIDES

**broccoli rabe** - garlic - chili 7  
**red lentils** - hen of the wood mushrooms 7  
**cauliflower** - gruyere gratin 7  
**frites** 6  
**pomme purée** 6  
**spanish potatoes** 6

## PÂTISSERIES

**fromage** three for 14  
**crepes du jour** 8  
**brown butter tart du jour** 8  
**tiramisu** 8  
**warm beignets** - chocolate pots de creme - orange marmalade 8  
**flourless chocolate torte** - chocolate mousse - espresso bean ice cream - hazelnut toffee 8