

SAMPLE MENU

APPETIZERS

Taste of Southern Goodness

Buttermilk Biscuits · Deviled Eggs · Pickled Vegetables
Country Ham · Tavern Sausage · House-Made Preserves · For 2- \$12 For 4- \$24
Add Pimento Cheese \$4 Add Charcuterie \$6

Soup of the Day

Seasonal Selection
Market Price

Seared Foie Gras

Micro Root Vegetable Hash/Fried Quail Egg/Balsamic Glaze
18

Steak Bites Diane

Chicken Fried Tenderloin/Smashed Potatoes/Brandy Pepper Sauce/Green Onion Curls
13

“Suffolk’s Finest” Pimento Cheese

Red Grapes/Celery/Warm Baguette
11

Belly and Egg*

Seared Crispy Pork Belly/Micro Root Vegetable Hash/Fried Quail Egg/Balsamic Glaze
12

Clams in Casino Sauce

Local Little Neck Clams/House Cured Bacon/Peppers/Garlic/Shallots/White Wine
13

SALADS

Winter Kale Salad*

Kale/Apples/Roasted Beets/Bleu Cheese Crumbles/Seasoned Peanuts/Lemon Vinaigrette
12

BLT Salad*

Chopped Bibb Lettuce/House Cured Bacon/Cherry Tomato/Diced Cucumber/Creamy French Dressing
10

“Southern” Caesar

Romaine Hearts/Buttermilk Caesar Dressing/Grana Padano/Biscuit Croutons
9

ENTREES

Grilled Elk Chop

Chef recommendation, Medium-Rare

Chef's Seasonal Accompaniments

57

12 oz North American Bison Ribeye *

Creamed Spinach/Thyme Béarnaise

55

Grilled Black Angus Beef Tenderloin*

Buttermilk Whipped Potatoes/Spinach/Veal Reduction

39

Lamb Shank*

Slow Braised Lamb Shank/Smashed Potato/Braising Demi/Gremolata

30

Ginger-Brined Bone-in Pork Chop*

Pork Belly Polenta Cake/Ginger Apple Compote/Soy Mustard Glaze

33

House Smoked Baby Back Ribs*

Double Cheddar Mac'n Cheese/Molasses BBQ Sauce/House Made Pickles

28

Chicken "Pot Pie"

Ashley Farms Airline Chicken Breast/Seared Carrots/Broccoli/Creamy Chicken Demi/Puff Pastry Lid

27

Seared Duck Breast

White Bean Puree/Kale/Cranberry-Port Sauce/Duck-Skin Cracker

28

"The Original" Flounder

Oven Baked Flounder/Herb-Onion Spoon Bread/Capers-Lemon-Brown Butter

28

Pan Seared Scallops

Local Diver Scallops/Pork Belly/Kale/Pepper Vinegar Glaze/Sweet Potato Buerre Blanc

31

Shrimp and Grits*

N.C. Shrimp/Tomatoes/Scallions/Andouille Sausage/White Wine/Butter/Cajun Seasoning

25

Fresh Catch

Seasonal Accompaniments

Market Price

SIGNATURE SIDES

6

Buttermilk Whipped Potatoes* Carolina BBQ Slaw* Sautéed Spinach* Seasonal Vegetable*

Double Cheddar Mac'n Cheese Brandied Skillet Mushrooms* Cheddar Grits*

Herb-Onion Spoon Bread*

* Denotes Gluten Free Items

DESSERTS

\$ 8.50

Vanilla Bean Crème Brulée

Carrot Cake

Chocolate Raspberry Rhapsody

Blood-Orange Icebox Pie

Sticky Sweet Potato Toffee Cake

Brian's Favorite

House-Spun Guinness Ice Cream/Chocolate Dipped Wafers

Bailey's Irish Cream

Executive Chef:

Michael Jacinto

Pastry Chef:

Regina Smith

Non- Alcoholic Beverages

Luzianne Iced Tea (Sweetened and Unsweetened)

Bottled Root Beer, Tazzo Tea, Royal Cup Coffee, Cappuccino, Espresso

Voss Sparkling and Still

Perfect Solution for Gifts... *Vintage Tavern Gift Cards*, available in any denomination.

Please visit our sister restaurant www.RiverStoneChophouse.com located at 8032 Harbor View Boulevard 23435. For reservations call 757-638-7990.

It is our goal at Vintage Tavern to provide the very best service possible.

We will gladly divide payments evenly for tables; however, due to time constraints and fairness to all other guests, we will not separate checks by items. We and all our guests appreciate your understanding.

A 20% service charge will be added to Parties of 6 and more.

Serving Dinner Tuesday through Saturday beginning at 5:00pm (4:30pm on Sunday)

Pimento Cheese is a great spread and we will package it in Pint and Quart size mason jars. It makes a great gift for those hard to buy for folks! Ask your server for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.