

Vintage Tavern

ULTIMATE DINNER MENU

Price is \$40 per person and excludes beverage, tax and gratuity.
Offer cannot be combined with any other offer or promotion.
Items are subject to change due to availability.



APPETIZER

(choose one)

EASTERN SHORE FRIED OYSTERS

PIMENTO CHEESE

KALE CAESAR SALAD

Tuscan Kale / Biscuit Croutons / Grana Padano

TENDERLOIN TARTARE

Hereford Beef / Capers / Parmesan / Shallots /
Egg Yolk / Olive Oil / Baguette

ENTRÉE

(choose one)

GRILLED AHI

Grilled Vegetables / Fingerling Potatoes / Lemon Herb Compound Butter

LAMB SHANK

Cassoulet / Collard Greens / Lamb Braising Sauce / Gremolata

SOUS VIDE DUCK BREAST

Lemon Risotto / Sous Vide Carrots / Duck Cracklin

TENDERLOIN

Buttermilk Mashed Potatoes / Apple Cider Spinach / Demi Glaze

SHRIMP AND GRITS

N.C. Shrimp / Creole Ratatouille / Tasso Ham Sauce /
Anson Mills Stone Ground Grits

ROASTED HALF CHICKEN

Pepper Vinegar Pork Belly Kale

DESSERT

(choose one)

CHOCOLATE PATÉ WITH A RASPBERRY COULIS AND LAVENDER WHIPPED CREME

GRAN MARNIER CHEESECAKE

CRÈME BRÛLÉE

www.RestaurantWeekSuffolk.com