Vin Sur Vingt FOOD MENU

CLASSIQUES

OLIVES Marinated Mixed Olives 8

FRENCH ONION SOUP Vegetable Broth, Caramelized Onions,

White Wine, Gratinated Cheese 16

MAC & CHEESE Macaroni, Bechamel, Bacon Crumble 14

TUNA TARTARE Hand-Chopped Fresh Tuna, Lemon Juice,

Cilantro, Jalapeno, Tomato, White Onions 16

STEAK TARTARE AU COUTEAU Hand-Chopped, Grass Fed

Beef Tenderloin. Served with Mixed Greens 18

TARTINE DE TOMATE Fresh Tomato with Basil Pesto on Toast 9

TARTINE DE BRIE AU MIEL Melted Brie with Honey on Toast 10

SALADES

LA NICOISE Fresh Tuna Steak With Mixed Greens, Eggs, Potatoes,

Black Olives, Red Onions, Lemon Juice and Balsamic Glaze 18

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomatoes,

Cucumbers, Corn, Red Onions And Shallots Vinaigrette

(Add \$2 for Bacon) 16

SHRIMP Lemon Marinated Shrimp, Avocado, Cherry Tomatoes

and Cucumbers 16

SANDWICHES

CROQUE PROVENCAL Tomato, Gruyere and Basil Pistou 12

CROQUE MONSIEUR/MADAME Black Forest Ham, Gruyere,

Garlic Parmesan Bechamel 15/16

ROAST BEEF Roast Beef, Red and Green Peppers, Swiss Cheese,

Caramelized Onions 16

PULLED PORK Roasted Pork Shoulder, Pickles, House Made BBQ Sauce 15

SHRIMP CLUB Marinated Shrimp w/ Wasabi Mayo,

Tomato, Avocado & Greens 14

BLT Bacon, Lettuce and Tomato w/Avocado, Mayo

& Mustard Spread 14

CHICKEN Marinated Chicken Thigh w/ Tomatoes,

Avocado and Chipotle Mayo 15

TURKEY Roasted Turkey Ham, Arugula, Tomato, Herbs, Mayo 14

SALMON Atlantic Smoked Salmon, Capers Crème Fraiche, Arugula

Cucumbers, Tomato, Red Onions 16



20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



CHARCUTERIES

3 FOR \$23 / 5 FOR \$33

 $\begin{tabular}{ll} SAUCISSON SEC {\tt Dry Sausage Plate with Pickles 8} \\ SAUCISSON A L'AIL {\tt Garlic Sausage Plate with Pickles 8} \\ \end{tabular}$

ROSETTE DE LYON Pork Sausage Plate with Pickles 8

PÂTÉ DE CAMPAGNE Housemade Pork Pate Served

with Toast and Pickles 11

MOUSSE DE FOIE DE VOLAILLE Housemade Chicken Liver

Mousse Served with Toast & Mustard 7

 $\textbf{RILLETTE} \ \ \textbf{Housemade Shredded Pork Served}$

with Pickles & Mustard 8

CHIFFONADE DE JAMBON CRU Country Style Ham, Pickles 9

TERRINE DE FOIE GRAS Duck Terrine (extra \$10 for combo) 19

FROMAGES

3 FOR \$23 / 5 FOR \$33

SINGLE ORDER Ask for our Daily Selection 9

COMBOS

3 FROMAGES & 3 CHARCUTERIES: \$39 5 FROMAGES & 5 CHARCUTERIES: \$59