



# EVENING MENU

**WEST VILLAGE** | 212 924 4442  
201 West 11th St, New York, NY 10014  
**NOMAD DISTRICT** | 646 922 7700  
1140 Broadway, New York, NY 10001  
**PLAZA FOOD HALL** | 646 559 9429  
1 West 59th St. | New York, NY 10019  
**UPPER WEST SIDE** | Spring 2016  
66 West 84th St. | New York, NY 10024

WWW.VSVWINEBARS.COM

FOLLOW US ON INSTAGRAM, FACEBOOK & TWITTER | #VINSURVINGT

## OYSTERS

Daily Selection of East and West Coast

**HALF DZ** | 15

**DAILY EAST COAST** | MP

**DAILY WEST COAST** | MP



## NOS PLATS

**OLIVES** | Marinated Mixed Olives 5

**LES ESCARGOTS** | Garlic and Parsley Butter Sauce 12

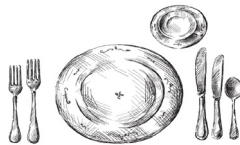
**SOUP L'OIGNON** | French Onion Soup with Gruyere 13

**TARTINE DE TOMATE** | Fresh Tomato with Basil Pesto 7

**TARTINE DE BRIE AU MIEL** | Melted Brie with Honey 10

**TARTINE DE SAUMON** | Smoked Atlantic Salmon, Red Onions, Capers and Lemon Creme Fraiche 12

**STEAK TARTARE AU COUTEAU** | Hand-Chopped, Grass Fed Beef Tenderloin. Served with Mixed Greens 18



**SALADE DE BETTRAVES** | Roasted Gold & Red Beets, Goat Cheese, Pistachios and Balsamic Glaze 14

**LA FERMIERE** | Mixed Greens, Roasted Chicken, Avocado, Tomato, Cucumbers, Corn, Red Onions and Shallots Vinaigrette (Add \$2 for Bacon) 15

**SHRIMP SALAD** | Arugula, Lemon Marinated Shrimp, Avocado, Cherry Tomatoes and Cucumbers 15

**SALADE NIÇOISE** | Black and Blue Tuna Steak, Mixed Greens, Eggs, Potatoes, String Beans, Tomatoes, Black Olives and Lemon Dressing 18



**CROQUE PROVENÇAL** | Gruyere, Tomato and Basil Pistou 10

**CROQUE MONSIEUR (ADD \$2 FOR MADAME)** | Black Forest Ham, Gruyere, Garlic Parmesan Bechemel 12

**BLT** | Bacon, Lettuce, and Tomato, with Avocado, Mayo and Mustard Spread. Served with Mixed Greens 14

**JALAPENO MAC & CHEESE** | Jalapeno Bechemel and Bacon Crumble 14

**CHICKEN SANDWICH** | Marinated Chicken Thigh With Tomatoes, Avocado, and Chipotle Mayo. Served With Mixed Greens 15

**SHRIMP SANDWICH** | Marinated Shrimp with Wasabi Mayo, Avocado and Greens 15

**PULLED PORK** | Slow Roasted Pork Shoulder w/ Housemade BBQ Sauce and Pickles. Served with Mixed Greens 14

**SUD-OUEST** | Sliced Duck Breast, Balsamic Glaze, Fig, Red Peppers and Brie 18

## WINE FLIGHT & CHEESE PAIRING

3 WINES FOR \$18 | 5 WINES FOR \$29

3 CHEESES WITH 3 WINES FOR \$33

## FROMAGE

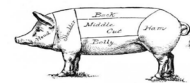
**LES FROMAGES** | Assorted selection of French cheeses 1/7, 3/15, 5/25



## CHARCUTERIE

**LE COMBO CHARCUTERIE ET FROMAGE** | 3/32, 5/40

**LA CHARCUTERIE | A LA CARTE OR** 3/18, 5/25



**SAUCISSON SEC** | Dry Sausage Plate with Pickles 5

**SAUCISSON A L'AIL** | Garlic Sausage Plate with Pickles 7

**ROSETTE DE LYON** | Pork Sausage Plate with Pickles 7

**MOUSSE DE FOIE DE VOLAILLE** | Housemade Chicken Liver Mousse Served with Toast and Mustard 7

**RILLETTE** | Housemade Shredded Pork Served with Pickles and Mustard 7

**PÂTÉ DE CAMPAGNE** | Housemade Duck Pate Served with Toast and Pickles 9

**CHIFFONADE DE JAMBON CRU** | Country Style Ham with Pickles 9

## DESSERTS

**DESSERT DU JOUR** | Selection of the Day 9

**GATEAU AU CHOCOLAT** | Warm Chocolate Cake with Salted Caramel Whip Cream 9

**TARTE TATIN** | Classic French Apple Pie with Cinammon Creme 9

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

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