WEST VILLAGE | 212 924 4442
201 West 11th St, New York, NY 10014

PLAZA FOOD HALL | 646 559 9429
1 West 59th St. | New York, NY 10019

VSV WINE BARS

NOMAD DISTRICT | 646 922 7700
1140 Broadway, New York, NY 10001

UPPER WEST SIDE | 646 895 9944
66 West 84th St. | New York, NY 10024

VSV WINE BAR

Evening Menu

OYSTERS

DAILY SELECTION MP, Half 15
East and West Coast

LES CLASSIQUES

SOUP DU JOUR 9
Seasonal Recipe for the Day

LES ESCARGOTS 12
Garlic and Parsley Butter Sauce

JALAPENO MAC & CHEESE 14
Jalapeno Bechemel and Bacon Crumble

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

TARTINES

TARTINE DE TOMATE 7
Fresh Tomato with Basil Pesto

TARTINE DE BRIE AU MIEL 10
Melted Brie with Honey

TARTINE DE JAMBON 11
Country Ham, Chili Oil

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

WINE FLIGHT & CHEESE PAIRING

3 WINES 18
5 WINES 29
3 CHEESES WITH 3 WINES 33

FROMAGE

LES FROMAGES 1/7 3/16 5/27
Assorted selection of French cheeses

LES CASSOLETTES

(French Casserole Served in Small, Cast Iron Pots)
3 for $30 | 5 for $50

BOEUF BOURGNION 14
Beef Braised in Red Wine, Carrots, Fingerling Potatoes and Pearl Onions

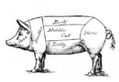
POULET A LA CREME AUX CHAMPIGNONS 12
Sauteed Chicken Cooked in Creme Sauce with Mushrooms and Rosemary

PORK BELLY 14
Roasted Pork Belly w/ Ginger Dressing. Served with Brioche Bread

POISSON A LA CREME 14
Poached Wild Cod in White Wine Shallot & Parsley Creme Sauce w/ Peas

HACHIS PARMENTIER 15
Marinated Minced Duck w/ Apple Smoked Bacon & Carrots. Topped with House Made Mashed Potatoes

RATATOUILLE 10
Tomato, Eggplant, Zucchini, Onions, Garlic & Herbs de Provence



CHARCUTERIE

LE COMBO CHARCUTERIE ET FROMAGE 3/34 5/45

LA CHARCUTERIE | A LA CARTE 3/18 5/25

SAUCISSON SEC 5
Dry Sausage Plate with Pickles

SAUCISSON A L'AIL 7
Garlic Sausage Plate with Pickles

ROSETTE DE LYON 7
Pork Sausage Plate with Pickles

MOUSSE DE FOIE DE VOLAILLE 7
Housemade Chicken Liver Mousse Served with Toast & Mustard

RILLETTE 7
Housemade Shredded Pork Served with Pickles & Mustard

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

CHIFFONADE DE JAMBON CRU 9
Country Style Ham with Pickles

TERRINE DE FOIE GRAS 18
Housemade Duck Terrine

SALADS

LA FERMIERE 16
Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions And Shallots Vinaigrette (Add $2 for Bacon)

LA NICOISE | Fresh Tuna Steak 18
With Mixed Greens, Eggs, Potatoes, Black Olives, Red Onions, Lemon Juice And Balsamic Glaze

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

SANDWICHES

CROQUE PROVENCAL 10
Tomato, Gruyere and Basil Pistou

CROQUE MONSIEUR/MADAME 12/14
Black Forest Ham, Gruyere, Garlic Parmesan Bechemel

PULLED PORK 14
Roasted Pork Shoulder w/Pickles and House Made BBQ Sauce

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

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

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

STEAK 16
Hanger Steak, Caramalized Onions in Red Wine Reduction Sauce w/ Gruyere or Blue Cheese

DESSERTS

CREME BRULEE 9

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

TARTE TATIN 9
Classic French Apple Pie with Cinammon Creme

ICE CREME 7
French Ice Cream of the Day

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