

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**

SPECIAL

ADD A GLASS OF WINE FOR \$10
FROM OUR SPECIAL SELECTION !

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

SAUCISSON SEC Dry Sausage Plate with Pickles **8**

SAUCISSON A L'AIL Garlic Sausage Plate with Pickles **8**

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**

RILLETTE 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

organic

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BRUNCH MENU

CLASSIC BRUNCH

CROISSANT From Chanson Bakery **3**

BACON EGG & CHEESE SANDWICH Scrambled Eggs with Bacon and Gruyere.

Served on Ciabatta Hero **14**

FRENCH ONION SOUP Vegetable Broth, Caramelized Onions,

White Wine, Gratinated Cheese **16**

BRIOCHE FRENCH TOAST With Bananas and Nutella Creme **14**

FRUIT SALAD Seasonal Fruits **9**

GRANOLA PARFAIT Yogurt, Granola, Mixed Berries, Agave **9**

MAC & CHEESE Macaroni, Bechamel, Bacon Crumble **14**

HEALTHY START Couscous, Scrambled Eggs, Red Cabbage, Cucumbers,

Arugula, Tomato, Avocado, Radish and Lemon Dressing **14**

NUTELLA MILK & FRUIT Granola, Blueberries, Strawberries, Banana,

Coconut, Apples, Chocolate Chips and Nutella Milk **14**

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BY THE GLASS

☾ BIODYNAMIC ✦ ORGANIC
Ⓝ NATURAL ✦ SUSTAINABLE

ROSÉ

Grenache, Rolle, Syrah • **C. Varois en Provence D. des Monticoles 17'** ✦ 16/64

WHITE WINES

Melon de Bourgogne • **Muscadet Sèvre-et-Maine Jerome Huchet 17'** ✦ 12,5/50

Sauvignon Blanc • **Sancerre Pierre Riffault 17'** 18/72

Sauvignon Blanc, Sémillon • **Bordeaux Château Tassin 16'** 12,5/50

Riesling • **Riesling Vieilles Vignes Damien & Nicolas Sohler 16'** ✦ 14/56

Chardonnay • **Chablis Domaine Gueguen 16'** ✦ 15/60

Chardonnay • **Bourgogne Chardonnay Saline 16'** 12,5/50

Chardonnay • **Montagny "Les Bassets" Château de Chamilly 15'** 15/60

Viognier • **Viognier Vin de Pays Le Colombier 17'** ✦ 12,5/50

Picpoul de Pinet • **Picpoul de Pinet Domaine Montmassot 16'** ✦ 12,5/50

CHAMPAGNE

Vin Petillant Brut Rosé \$15 gl \$70 btl

Champagne Blanc de Blanc, le Brun de Neuville \$17 gl \$85 btl

Champagne Rosé Ayala \$22 gl \$110 btl



RED WINES

Gamay • **Beaujolais-Villages Domaine Loic & Noel Bulliat 17'** ✦ 12,5/50

Pinot noir • **Bourgogne Château de Chamilly 16'** 12,5/50

Pinot noir • **Hautes Cotes de Beaune La Combote Domaine Charles Pere & Fille 16'** 15/60

Merlot, Cab. Sauvignon, Cab. Franc • **Saint-Émilion Grand Cru Château Haut Pezat 15'** 15/60

Cab. Sauvignon • **Cotes de Francs Château Moulin de la Roquille 14'** 12,5/50

Malbec • **Cahors Château Nozières «Les Terrasses» 14'** 15/60

Syrah • **Brezeme "Les Vignes de Raspan" Domaine Lombard 17'** 12,5/50

Grenache, Syrah • **Beaumes de Venise Domaine Caroline Bonnefoy 15'** 12,5/50

Grenache, Syrah • **Châteauneuf du Pape D. Juliette Avril 16'** 15/60

Grenache, Syrah, Mourvèdre, Carignan • **Terrasses du Larzac Salut de la Terre 16'** 12,5/50

VSV is proud to offer selections from several boutique producers. Due to limited production, certain selections may not always be available. In the event, please ask your server for an alternative recommendation.