

☾ BIODYNAMIC ✨ ORGANIC
♻️ SUSTAINABLE 🌱 NATURAL

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.

WINE FLIGHT & CHEESE PAIRING

3 GLASSES FOR \$18
5 GLASSES FOR \$29

3 GLASSES & 3 CHEESES FOR \$40
5 GLASSES & 5 CHEESES FOR \$61

CHAMPAGNE

Vin Petillant Brut Rosé Jacques Pelvas \$15 gl \$75 btl
Champagne Blanc de Blanc, le Brun de Neuville \$17 gl \$85 btl
Champagne Rosé Ayala \$22 gl \$110 btl

ROSÉ

Île de Beauté Domaine Vetriccic 17' ✨

15/60

BLANCS

LOIRE

Muscadet Sèvre-et-Maine Jerome Huchet 17' ✨ 12.5/50
Sancerre Pierre Riffault 17' 18/72
Vouvray Demi-Sec Château de Montfor 17' ♻️ 14/56
Anjou Feuille D'or Domaine Delesvaux 15' ✨ 16/64

ALSACE

Pinot Blanc Pierre Sparr 16' ☾ 14/56
Riesling Vieilles Vignes Damien & Nicolas Sohler 16' 16/64

BORDEAUX

Bordeaux Château Tassin 16' 12.5/50

SUD OUEST

Jurançon Sec Domaine Gastera 16' ♻️ 14/56
Gaillac Gourmands Sec L'Enclos des Braves 16' ☾ 12.5/50

SAVOIE

Roussette de Savoie "Altesse l'Originel" C.de Lucey 15' ✨ 12.5/50

BOURGOGNE

Beaujolais-Villages Blanc Lucien Lardy 17' 14/56
Chablis Robert Gouley 16' 16/64
Bourgogne "Les Salines" Domaine Guegen 16' 12.5/50
Montagny "Les Bassets" Château de Chamilly 15' ♻️ 15/60

RHONE

Côtes du Rhône Blanc E. Guigal 16' ☾ 12.5/50
Viognier Vin de Pays Le Colombier 17' ✨ 12.5/50

LANGUEDOC/ROUSSILLON

PicPoul de Pinet Dom. MontMassot 16' ♻️ 12.5/50

PROVENCE

Cotes de Provence Château les Valentines 16' ♻️ 14/56

CORSE

Corsica Domaine Vico 16' ✨ 14/56

ROUGES

LOIRE

Sancerre Rouge Domaine Gerard Millet 16' 16/64
Saumur "La Pierre Frite" Domaine du Pas St. Martin 15' ✨ 14/56

ALSACE

Alsace "Pinot Noir" Cave Hunawihir 17' 14/56

BORDEAUX

Bordeaux Château de Hartes 16' 12.5/50
Côtes de Francs Château Moulin de La Roquille 14' ☾ 14/56
Saint-Émilion Grand Cru Château Haut Pezat 15' 18/72
Haut-Médoc Cru Bourgeois Château Grand Médoc 16' 15/60

SUD OUEST

Cahors Château de Mercues 14' 20/80

BEAUJOLAIS

Beaujolais-Villages Domaine Loic & Noel Bulliat 17' ✨ 12.5/50

BOURGOGNE

Bourgogne Chateau de Chamilly 16' 12.5/50
Hautes Côtes de Nuits "Dames de Vergy" D. Guyon 12' 18/72
Hautes Côtes de Beaune La Combotte Domaine Charles 16' 15/60

RHÔNE

Brézème "Les Vignes de Raspan" Domaine Lombard 17' 15/60
Beaumes de Venise Domaine Caroline Bonnefoy 15' 14/56
Vacqueyras Domaine le Colombier 17' ✨ 12.5/50
Châteauneuf du Pape Domaine Juliette Avril 16' ☾ 18/72

LANGUEDOC/ROUSSILLON

Terrasses du Larzac Le Salut de la Terre 16' ✨ 12.5/50
Languedoc Cuvée Pièce Noble Château Argentiès 15' ☾ 12.5/50

PROVENCE

Côtes de Provence Domaine du Jas d'Esclans 16' ✨ 14/56

CORSE

Porto Vecchio Domaine Terraccia 13' ✨ 14/56



FOOD MENU

SALADES

FERMIÈRE Mixed Greens, Roasted Chicken, Avocado, Tomatoes, Cucumbers, Corn, Red Onions, Shallots Vinaigrette

(Add \$2 for Bacon) **14**

SHRIMP Lemon Marinated Shrimp, Avocado, Cherry Tomatoes, Cucumbers **15**

NICOISE SALAD Fresh Tuna Steak, Mixed Greens, Eggs, Potatoes, Black Olives, Red Onions, Lemon Juice, Balsamic Glaze **16**

SANDWICHES

BLT Bacon, Lettuce and Tomato, Mayo, Mustard Spread (Add \$2 for Avocado) **12**

BACON EGG & CHEESE SANDWICH Scrambled Eggs with Bacon and Gruyere **8**

CROQUE PROVENCAL Tomato, Gruyere, Basil Pistou **10**

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

CHICKEN Marinated Chicken Thigh, Tomatoes, Avocado, Chipotle Mayo **14**

SHRIMP CLUB Marinated Shrimp, Wasabi Mayo, Tomato, Avocado, Greens **14**

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provinces **5**

CRÈME DE BLEU Warm Blue Cheese Dip, Toast **7**

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

TUNA TARTARE Hand-Chopped Fresh Tuna, Lemon Juice, Cilantro, Jalapeno, Tomato, White Onions **15**

TARTINES

TOMATE Fresh Tomato, Basil Pesto **7**

BRIE AU MIEL Melted Brie, Honey **9**

AVOCAT Avocado, Radish, Pepper Flakes, Sliced Boiled Egg **12**

SAUMON Smoked Atlantic Salmon, Red Onions, Capers, Lemon Crème Fraîche **14**

DESSERTS

TARTE TATIN Classic French Apple Pie, Cinammon Crème **9**

CHOCOLATE MI-CUIT (Gluten Free) Warm Chocolate Cake, Salted Caramel Whip Cream **9**

CRÈME BRULÉE Egg Custard, Caramelized Sugar **9**

SEAFOOD BAR

PROMOTION OF THE MONTH • \$1 OYSTER ALL DAY!

OYSTERS

On Half Shell

WEST COAST

Kumamoto, Humboldt Bay, CA
Daily oyster

6 FOR \$16 / 12 FOR \$32

EAST COAST

Bluepoint, Long Island, NY
Daily oyster

6 FOR \$11 / 12 FOR \$22

SHRIMP COCKTAIL Prawns, Cocktail Sauce **12**

LITTLE NECK CLAMS - 6 FOR \$12

CHARCUTERIES

3 FOR \$22 / 5 FOR \$32

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**

PATÉ EN CROÛTE Paté in Pastry **14**

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

FROMAGES

3 FOR \$22 / 5 FOR \$32

SINGLE ORDER Ask for our Daily Selection **8**

COMBOS

3 FROMAGES & 3 CHARCUTERIES : \$39

5 FROMAGES & 5 CHARCUTERIES : \$59