



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



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 LIST

Rosé

Côteaux Varois en Provence Domaine des Monticoles 18' 20/80

Blancs

Sancerre Dom. La Clef du Recit 18' 20/80
 Bordeaux Demi-Sec Châteaux Les Maines 18' 15/60
 Bourgogne "Les Salines" Domaine Guegen 18' 14/50
 Méditerranée Famille Paul Jaboulet Aîné 18' 12.5/50
 PicPoul de Pinet Dom. MontMassot 18' 12.5/50

Rouge

Saint-Émilion Château Macquin 16' 20/80
 Hautes Côtes de Beaune La Combotte 15' 16/64
 Châteauneuf du Pape Domaine Juliette Avril 16' 25/100
 Chateau Cascadai Corbieres 15' 15/60
 Mas Olivier Faugeres 19' 12.5/50

Champagne

Champagne Blanc de Blanc, le Brun de Neuville 20/80
 Champagne Rosé Gardet 25/125

FOOD MENU

RAW BAR

1/2 DZ OYSTERS 18
 1/2 DZ CLAMS 12
 TUNA TARTARE Hand-Chopped Tuna, Mixed Greens 18
 STEAK TARTARE AU COUTEAU Hand-Chopped Grass Fed Beef Tenderloin, Mixed Greens 19
 SHRIMP COCKTAIL Marinated Shrimp, Homemade Cocktail Sauce 17

CLASSIQUES

OLIVES Marinated Mixed Olives, Herbes de Provenances 9
 CRÈME DE BLEU Warm Blue Cheese Dip, Toast 10
 QUICHE LORRAINE Egg Custard in Puff Pastry, Lardons, Onions, Cheese, Mixed Greens 12
 QUICHE MEDITERRANEAN Egg Custard in Puff Pastry, Sun Dried Tomatoes, Olives, Feta Cheese, Mixed Greens 12
 QUICHE AUX CHAMPIGNONS Egg Custard in Puff Pastry, Cremini Mushrooms, Gruyere, Mixed Greens 12
 MUSSELS Tomato Sauce, Garlic, Butter, Parsley, Shallots 20

BOWLS

FARRO Feta Cheese, roasted pepper, arugula, parsley, cucumber, basil oregano dressing 16
 SMOKED SALMON Wild Rice, Avocado, Scallions, Spinach, Cherry Tomatoes, Cucumber, Asian Dressing 20
 CRAB SALAD Arugula, Ginger, Scallions, Cucumber, Mint, Cilantro, Red Onions, Cherry Tomatoes, Seasonal Dressing 18
 CHICKEN QUINOA BOWL Zucchini, Sautéed Spinach, Avocado, Cherry Tomatoes, Parsley, Cilantro, Lemon Dressing 20

CHEESE & CHARCUTERIES

CHEESES 3 for \$22/ 5 for \$32
 CHARCUTERIES 3 for \$24/ 5 for \$38

TARTINES

TOMATO Fresh Tomato, Basil Pesto, Pickled Red Onions 14
 SAUMON Smoked Atlantic Salmon, Basil Pesto, Pickled Red Onions, Capers, Lemon Crème Fraîche 16
 MUSHROOM Sautéed Mushroom, Goat Cheese 14
 AVOCADO Red Onions, Sesame Seeds 16

SANDWICHES

CROQUE PROVENCAL Tomato, Gruyere, Basil Pistou 16
 MONSIEUR/MADAME Black Forest Ham, Gruyere, Garlic Parmesan Bechemel 18/19
 POULET Roasted Chicken, Mustard Mayo, Lettuce, Cilantro, Celery, Tomato 18
 STEAK Hanger Steak, Mixed Peppers, Swiss Cheese, Caramelized Onions 24

DESSERTS

CHOCOLATE CAKE Warm Chocolate Cake, Salted Caramel Whipped Cream 10
 TARTE TATIN Classic French Apple Pie, Cinammon Crème 10

KIDS MENU

MAC & CHEESE Macaroni, Bechemel, Bread Crumble 14
 TOMATO FETTUCCHINE Tomato Sauce, Parmesan Cheese, Linguine 14
 GRILLED CHEESES Swiss Cheese, American Cheese 10