



BISTRO BITES

A quart of ale is a dish for a king.



----- Available 5-10pm Tues.-Thurs. / 5-11pm Fri. & Sat. -----



V&V French Fries \$5

Crispy potato fries tossed with our special house seasoning.
(vegetarian + dairy & nut free, gluten sensitive)

Poutine Cheesy Fries \$7

Crispy potato fries, white cheddar cheese sauce, topped with an herb demi-glace.
(nut free)

Au Jus Beef Slider \$7

Ground brisket burger, red onion jam, white cheddar and herb demi-glace.
(nut free)

Brussels Sprouts \$8

Flash-fried tossed in a ponzu-hoisin glaze & toasted sesame seeds.
(vegetarian + gluten, dairy & nut free)

Fried Risotto \$8

Fried risotto balls (5) topped with tomato cream sauce.
(vegetarian + nut free & gluten sensitive).

Cast Iron Skillet Meatball \$9

Stuffed with fresh mozzarella, served with toasted baguette and homemade pomodoro sauce, topped with shaved parmesan and fresh basil.
(nut free)

Fried Calamari \$12

Served with artichoke aioli and pomodoro dipping sauces.
(can be made gluten free by request)

Fried Gulf Shrimp \$12

5 jumbo shrimp served with cocktail sauce, fresh diced avocado, and cilantro.
(dairy & nut free)

Grilled Octopus \$14

Chimichurri-marinated octopus, served with cilantro aioli, roasted petite potatoes, and field greens.
(gluten, dairy & nut free)



*Cross-contamination is a possibility. If you have a serious allergy please request to speak with a manager.



IF YOU WALK
A MILE IN
MY SHOES,
YOU'LL END
UP IN
A WINE BAR.



PROVISIONS

His blessings and His provisions for us are based entirely on HIS GOODNESS and HIS FAITHFULNESS.



FOOD & WINE



Slow Food



food·ie /'fudē/ ◀

noun informal
noun foodie; plural noun: foodies; noun: foody

1 a person with a particular interest in food; a gourmet.



OLD WINE, AND AN OLD FRIEND, ARE GOOD PROVISIONS



SALADS

Add a protein // chicken +\$3, Gulf Shrimp +\$1.50 each

V&V Salad \$9

Field greens, tomatoes, english cucumbers, avocado and red onion, tossed in a homemade lemon and balsamic vinaigrette dressing. (vegetarian + gluten, dairy & nut free)

Caesar Salad \$9

Romaine lettuce and croutons, tossed in a homemade caesar dressing & topped with fresh parmesan cheese. (vegetarian + gluten & nut free)

Beet Salad \$10

Red and golden beets, arugula, red onion, toasted pecans and goat cheese, tossed in a homemade citrus balsamic vinaigrette. (vegetarian + gluten free)

Burrata Salad \$14

Fresh burrata cheese with heirloom and cherry tomatoes, basil, balsamic drizzle, and olive oil, served with sourdough toast. (vegetarian + nut free (substitute GF bread for \$1))

FLATBREADS

Margherita - \$10

Texas Roma tomatoes, sweet basil, mozzarella, sea salt, black pepper. (vegetarian + gluten & nut free)

Bianco - \$12

Brie cheese, red onions, sun-dried tomatoes & white wine sauce. (vegetarian + gluten & nut free)

Chorizo & Sausage \$15

Broccoli and cheddar flatbread, homemade pomodoro sauce, chorizo, sausage, mozzarella, and olives. (gluten & nut free)

Fungi Prosciutto \$16

Broccoli and cheddar flatbread, homemade white truffle cream sauce, white mushrooms, mozzarella, fresh arugula, prosciutto, and parmesan. (gluten & nut free)

ENTRÉES

In cooking you've got to have a what-the-hell attitude. - Julia Child

PASTAS

Black Truffle Mac and Cheese \$23

Cavatappi pasta, black truffle bechamel, gruyere and parmesan cheese, topped with 5 butter poached Gulf shrimp and parmesan bread crumbs. (nut free)
Vegetarian (no protein) \$16 or sub chicken \$20

Tagliatelle Bolognese \$17

Traditional bolognese made with Angus ground beef and tagliatelle pasta, topped with asiago cheese, served with toasted baguette.
(nut free, substitute gluten free noodles & toast \$4)

Seafood Linguine \$26

Homemade tomato vodka cream sauce, scallops, mussels, calamari and prawn, served with pugliese toast.
(nut free, substitute gluten free noodles & toast \$4)

MEATS

Lamb Chops \$31

Seared chops served with carrot puree and roasted brussels sprouts, topped with red wine rosemary sauce.
(gluten, dairy & nut free)

Filet Mignon \$30

8oz premium cut beef filet served with truffle cream mashed potatoes, baby carrots, and grilled portobello mushrooms, topped with red wine au jus.
(nut free)

Ribeye \$30

12oz grilled beef ribeye served with cauliflower puree and jumbo asparagus, topped with gorgonzola compound butter.
(gluten & nut free)

Lemon Caper Chicken \$17

Grilled chicken, served with yukon mashed potatoes, jumbo asparagus, mushrooms, and cherry tomato confit, topped with lemon butter caper sauce.
(gluten & nut free)

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A RECIPE
HAS NO SOUL.

YOU AS THE
COOK

MUST BRING
SOUL TO THE RECIPE



Know what's on the menu? Me-n-u.



han·gry
(hau·gry) adj.

DON'T TRY TO TELL ME THAT HUNGRY IS NOT AN EMOTION BECAUSE I FEEL THAT SHIT IN MY SOUL



CONTINUED...

SEAFOOD

Pan Seared Ahi Tuna \$30

Sesame seed crusted, sliced tuna fillet, served with white rice and baby bok choy, garnished with jicama mango relish, and wasabi vinaigrette.
(gluten, dairy & nut free)

Grilled Mahi-Mahi \$22

Mahi-mahi fillet served with roasted fingerling potatoes, sautéed spinach, topped with lump crab meat and lemon butter sauce.
(gluten & nut free)

Pan Seared Salmon \$20

Salmon fillet served with creamy spinach and sun-dried tomato risotto, tomato confit, topped with dill cream sauce.
(gluten & nut free)

BURGERS

Brie & Bacon Burger \$14

8oz grilled beef patty with creamy brie cheese and applewood smoked bacon, lettuce, tomato, onion, served with fries.
(nut free, substitute GF toast +\$2)

Mexican Burger \$14

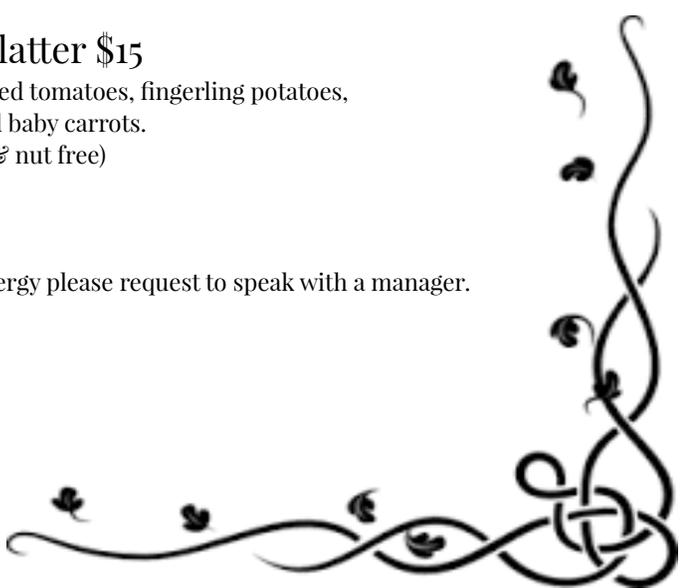
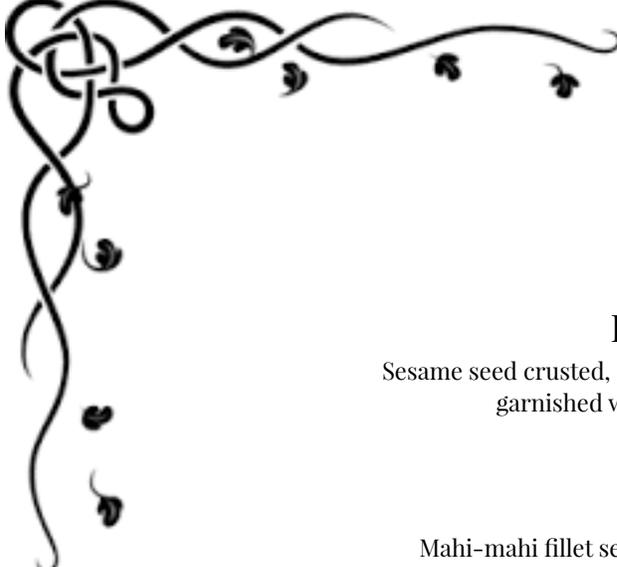
8oz grilled beef patty with Oaxaca cheese, avocado, cilantro, chipotle aioli, lettuce, tomato, onion, served with fries.
(nut free, substitute GF toast +\$2)

VEGETARIAN

Roasted Vegetable Platter \$15

Roasted portobello mushrooms, served with sautéed tomatoes, fingerling potatoes, asparagus, Brussel sprouts, and baby carrots.
(vegetarian + gluten, dairy & nut free)

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ARTISAN CHEESE AND BUTCHERS

WE GO
TOGETHER
LIKE

WINE AND CHEESE

Love comes
in many forms.
Shredded.
Sliced.
Melted...



BOARDS

(can be served with gluten free crackers upon request)

Cheese Board \$15

Chef's selection of four cheeses, fruit, and accoutrements.
(vegetarian + gluten free)

Cured Meat Board \$15

Chef's selection of four meats and accoutrements.
(gluten, dairy & nut free)

Half and Half Board \$15

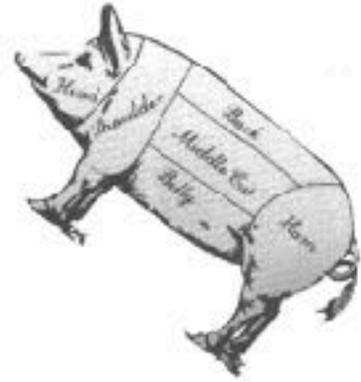
Chef's selection of two cheeses and two meats, fruit, and accoutrements.

Charcuterie Community Board \$45

Chef's selection of four cheeses and four meats, fruit, and accoutrements.

Bread Board \$5

Sliced baked baguette, served with homemade champagne butter.
(vegetarian & nut free)



DESSERTS

Apple Rose Tart \$6

Baked apple with brown sugar and spices, rolled in puff pastry, served with vanilla ice cream.
(vegetarian + nut free)

Molten Chocolate Cake \$7

Served with raspberry sauce and chocolate sauce.
(vegetarian + gluten free)

Pumpkin Bread Pudding \$9

Topped with a toasted marshmallow, caramel sauce, and vanilla ice cream.
(vegetarian + nut free)

Cast Iron Skillet Pecan Chocolate Chip Cookie \$9

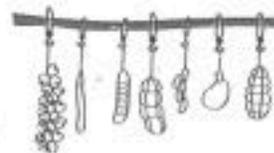
Fresh made cookie with salted caramel sauce and vanilla ice cream.
(vegetarian)



Cheese, wine, and
friends must be
old to be good.



Love People
Cook them tasty food.



I'M A BIG FAN
OF MEAT

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