



BISTRO BITES

A quart of ale is a dish for a king.



----- Available 5-10pm Tues.-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

Angus beef 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)

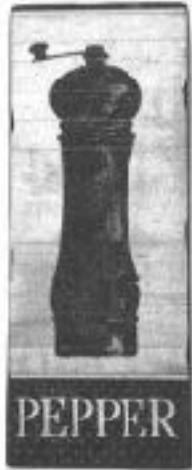
Shrimp Fondue \$15

Gulf shrimp, mushrooms, spinach, and sun-dried tomatoes in a blend of mozzarella and cheddar cheese sauce served with crostini. (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.



~ GREENS ~

Add a protein // chicken +\$3, Gulf Shrimp +\$5

Citrus Caprese \$8

Fresh mozzarella, Texas Roma tomatoes, and fresh basil are drizzled with blood orange olive oil and a balsamic glaze. (vegetarian + gluten & nut free)
(Pair w/Faila Pinot Noir)

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)
(Pair w/Expression Blanc)

Watermelon & Arugula \$9

Watermelon, arugula, red onion, toasted pistachios, and feta cheese tossed in a citrus vinaigrette. (vegetarian & gluten free)
(Pair w/Turbulent Sparkling Rosé)

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)
(Pair w/Folktales Sparkling Rosé)

~ FLATBREADS ~

Margherita - \$11

Texas Roma tomatoes, sweet basil, fresh mozzarella, sea salt, black pepper, and homemade pomodoro sauce on a cauliflower crust.
(vegetarian + gluten & nut free)
(Pair w/G.D. Vajra Rosso)

Bianco - \$12

Brie cheese, red onions, sun-dried tomatoes & homemade white wine sauce, on a cauliflower crust.
(vegetarian + gluten & nut free)
(Pair w/Matthew Fritz Sauvignon Blanc)

Blackened Chicken \$15

Grilled blackened chicken, roasted red peppers, artichokes, red onion, and mozzarella on a broccoli and cheddar flatbread, with homemade pomodoro sauce.
(gluten & nut free)
(Pair w/Gary Farrell Chardonnay)

Fungi Prosciutto \$16

White mushrooms, mozzarella, fresh arugula, prosciutto, and parmesan, on a broccoli and cheddar flatbread with homemade white truffle cream sauce.
(gluten & nut free)
(Pair w/Requiem Cabernet Sauvignon)

OLD WINE, AND AN OLD FRIEND, ARE GOOD PROVISIONS



FOOD & WINE



Slow Food



food·ie / foodē / ◀

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

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



ENTRÉES

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

~ PASTAS ~

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)
(Pair w/Chateau Buena Vista Cabernet Sauvignon)

Black Truffle Mac and Cheese \$20

Cavatappi pasta, black truffle béchamel, gruyere and parmesan cheese, topped with 5 butter poached Gulf shrimp. (nut free)
Vegetarian (no protein) \$16 or sub chicken \$18
(Pair w/Reeve "Prism" Riesling)

~ MEATS ~

Cornish Hen \$17

Pan roasted, herb butter chicken, served with garlic mashed potatoes, parmesan asparagus, and a side of lemon butter sauce.
(gluten & nut free)
(Pair w/Caraccioli Brut Cuvée Sparkling)

Short Ribs \$21

Braised boneless short ribs topped with red wine au jus, served with creamy yellow polenta, honey glazed baby carrots, and Brussels sprouts.
(nut free)
(Pair w/Elio Perrone "Tasmorcan" Barbera)

New York Strip \$24

12oz grilled steak topped with chimichurri sauce, and served with pan roasted fingerling potatoes and shishito peppers.
(gluten & nut free)
(Pair w/Altocedro Reserva Malbec)

Lamb Chops \$26

Grilled lamb chops drizzled with a balsamic and mint reduction, served with sweet potato mash, field greens and feta cheese.
(gluten & nut free)
(Pair w/Venge "Silencieux" Cabernet Sauvignon)

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A RECIPE
HAS NO SOUL.

YOU AS THE
COOK

MUST BRING
SOUL TO THE RECIPE

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

han·gry
(hann-greey'eej)

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



CONTINUED...

~ SEAFOOD ~

Salmon \$20 ^{LTD}

Grilled Atlantic salmon fillet served with summer succotash, topped with olives and sun-dried tomato relish. (gluten, dairy & nut free)
(Pair w/Avaraen Pinot Noir)

Mahi-Mahi \$22 ^{LTD}

Blackened mahi-mahi and 2 grilled Gulf shrimp, topped with cilantro aioli, served with roasted fingerling potatoes and sautéed spinach. (gluten & nut free)
(Pair w/Tyler Chardonnay)

Scallops \$23 ^{LTD}

Pan seared Gulf scallops topped with Spanish chorizo and saffron cream sauce, served with asparagus & parmesan risotto. (gluten & nut free)
(Pair w/Leth Grüner Veltliner)

~ BURGERS ~

Brie & Bacon Burger \$14

8oz grilled beef patty with creamy brie cheese and applewood smoked bacon, lettuce, tomato, and onion. Served with fries. (nut free, substitute GF toast +\$1)
(Pair w/Jax "Taureau" Red Blend)

Hangover Burger \$14 ^{LTD}

8oz grilled beef patty, bacon, fried egg, cheddar cheese, smashed avocado, chipotle mayo, lettuce, tomato, and onion. Served with fries. (nut free, substitute GF toast +\$1)
(Pair w/Le Grand Courtage Sparkling)

Cali Chicken Sandwich \$12 ^{LTD}

Grilled chicken, sriracha mayo, Swiss cheese, smashed avocado, lettuce, tomato, and onion. Served with fries. Add bacon +\$2 (nut free, substitute GF toast +\$1)
(Pair w/Matthiasson Rosé)

~ VEGETARIAN ~

Pan Seared Vegetable Platter \$10 ^{LTD}

Fingerling potatoes, asparagus, Brussels sprouts, and baby carrots tossed in a balsamic glaze. (vegetarian + gluten & nut free)
(Pair w/Lichen Pinot Noir)

Caprese Portobello \$11 ^{LTD}

Grilled portobello mushroom fresh mozzarella, Roma tomatoes, basil and arugula topped with a balsamic glaze and blood orange olive oil. (vegetarian + gluten & nut free)
(Pair w/Banshee Mordecai Red Blend)

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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

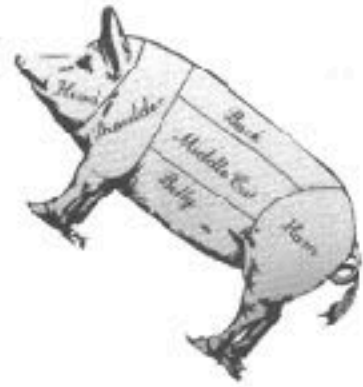
Chef's selection of two cheeses and two meats, fruit, and accoutrements.

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 ~

Creme Brulee \$7

Classic creme brûlée topped with fresh berries. (vegetarian + gluten & nut free)

Molten Chocolate Cake \$7

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

Cast Iron Skillet Pecan Chocolate Chip Cookie \$9

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



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



Love People Cook them tasty food.



I'M A BIG FAN OF MEAT