



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 6

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

musque de provence pumpkin soup | vanilla brown butter, brioche croutons 10

spaghetti squash carbonara | poached farm egg, applewood bacon, sage, parmesan cream 14

grilled octopus | carrot harissa, quinoa, moroccan olive, yogurt 16

romaine heart caesar | white anchovy, lemon bread crumbs, parmigiano reggiano 10

pickled heirloom beets | whipped chèvre, bartlett pear, shaved fennel, hazelnut aillade 13

foie gras torchon | wild elderberry, pickled butternut squash, cacao nib crunch 21

CV CLASSICS



fresh popcorn | black truffle butter 8

selection of dips | hummus, smoked eggplant, cucumber yogurt, house flatbread 13 extra flatbread 2

chicken liver mousse | sauternes gelee, quince aigre doux, brioche 14

steamed penn cove mussels | lemon verbena, serrano chile, garlic, white wine, grilled bread 15

buttermilk fried chicken breast | potato purée, "something green", gravy 18

SIDES



potato purée | butter, fleur de sel 6

roasted forest mushrooms | burgundy snails, garlic butter 10

fried brussels sprouts | sriracha, honey, sesame 7

baked gigante beans | smoked tomato, feta, dill bread crumbs 8

macaroni gratin | french comté, caramelized onion 8

ENTRÉES



hawaiian swordfish | cauliflower purée, grapes, almond, vadouvan curry 30

pappardelle pasta | rabbit cacciatore, fennel, nduja, piave vecchio 14/24

cider brined pork chop | creamed savoy cabbage, bacon, walnut, prune, celery-apple salad 32

angus manhattan steak | bone marrow soubise, potato confit, swiss chard, champignons, bordelaise 33

vegan | seasonally inspired preparation of vegetables and grains 18

SMOKED SPECIALTIES



st. louis spareribs | half rack, shred sauce 20

beef brisket pastrami | green apple, dill, horseradish cream 20

homestead farms pork belly | green tomato chow chow, tomato molasses 22

November 2016

Executive Chef - **Eric Alexander**

Pastry Chef - **Courtney McDonald**

Pitmaster - **Spencer Smith**

Please inform your server of any allergies.

Carpe Vino is a 21+ dining establishment. 20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.