



Carpe Vino

STARTERS



castelvetroano olives | preserved lemon, rosemary, fennel pollen 6

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

farro e fagioli soup | lacinato kale, root vegetables, porcini broth 10

carnaroli risotto nero | dungeness crab, nduja pangrattato, saffron 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

grilled belgian endive salad | shaved lardo, persimmon, hazelnuts, pecorino toscano 12

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 | satsuma mandarin jelly, frisée, toast 15

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



seared dayboat scallops | veal sweetbreads, parsnip, heirloom carrot, brussels sprouts, owari mandarin 32

pappardelle pasta | venison bolognese, pear, rosemary, piave vecchio 14/24

porchetta toscana | pumpkin, baby turnip, brussels sprouts, cranberry-quince mostarda 30

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.