



Carpe Vino

STARTERS

castelvetroano olives | preserved lemon, rosemary, fennel pollen 8

selection of artisan cheeses | seasonal accompaniments 17 with charcuterie 25

½ dozen oysters on the half shell | champagne mignonette, cocktail sauce 18

chilled sweet corn soup | coconut milk, pickled chile, green curry shrimp 9

bellwether ricotta tartine | nectarine, lardo, basil, pine nut honey 13

crispy pork belly | tamarind, crushed cucumber, loquat, peanuts, herbs 15

romaine heart caesar | white anchovy, lemon bread crumbs, parmigiano reggiano 12

shaved spring pea salad | radish, hazelnuts, cured egg, guanciale vinaigrette 12

the baker and the cakemaker bread available on request.

CV CLASSICS

fresh popcorn | black truffle butter 8

selection of dips | baba ganoush, muhammara, hummus, house flatbread 13
extra flatbread 2

foie gras and chicken liver mousse | strawberry, 18 yr. balsamic gelee, toasted brioche 15

white corn hush puppies | pimento cheese, country ham, green tomato jam 13

steamed p.e.i. mussels | lemon herbs, serrano chile, garlic, white wine, grilled bread 16

SIDES

blistered delta asparagus | spicy lamb sausage, muhammara, yogurt 9

korean fried maitake mushrooms | gochujang mayo, sesame, scallion 9

baked mac and cheese | aged cheddar, herb crumbs 9

ENTRÉES

skuna bay salmon | heirloom beet salad, fennel, rhubarb, pistachio aillade 33

roast organic chicken breast | english peas, parisienne gnocchi, spring onion, morel cream 25

burrata ravioli | summer squash, cherry tomato, arugula, squash blossom pesto 16/24

beelers pork chop | bourbon cherries, glazed pecan, bacon, turnip, steel cut oats 32

braised veal breast | baby turnip, fava beans, nantes carrots, pearl onion, curry blanquette 30

prime n.y. steak | marble potato, asparagus, morel mushrooms, horseradish cream 36

soft cooked farm egg | spring vegetables, puffed quinoa, smoked mushroom dashi 24

June 2018

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.