

CV SNACKS

(available before 5pm)

fresh popcorn | black truffle butter 8

castelvetrano olives | preserved lemon,
rosemary, fennel pollen 8

selection of artisan cheeses | seasonal
accompaniments 17 with charcuterie 25

crispy brussel sprouts | sriracha, honey, miso 9

delicata squash tempura | gochujang,
tamarind, pepitas, cilantro 8

pork wings | house wing sauce,
point Reyes blue cheese, vegetable crudites 9

okonomiyaki fries | bonito, nori,
okonomi sauce, kewpie mayo, scallion 11

STARTERS

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

*puree of sunchoke soup | smoked ham, gruyere
cheese, creme fraiche, chive 10

*mixed chicory salad | persimmon, apple, shaved
fennel, fiscalini gold cheddar, tahini vinaigrette 13

*kale caesar salad | white anchovy, lemon bread
crumbs, parmigiana reggiano 13
add mary's chicken breast 8



MID-WEEK SPECIAL

(served tuesday-thursday, ten available nightly)

classic southern fried chicken | potato puree,
bacon gravy, "something green" 18



Carpe Vino

OCTOBER 2019

ENTRÉES

*pan roasted salmon | summer corn succotash,
huitlacoche, lemon emulsion 30

*mary's organic chicken breast | creamy cheddar
polenta, tasso ham, caramelized shallot
and bacon jus 28

*hanger steak | frites, béarnaise sauce 26

*pappardelle with lamb neck ragu | n'duja,
whipped ricotta, marjoram 26

salt spring mussels | lemon thyme, serrano chile,
garlic, grilled bread 14/22

DESSERTS

*peaches and cream | spiced peach cake,
whipped creme fraiche, peach caramel 9

*chocolate pot du creme | chantilly cream,
summer berry 9

* PRIX-FIXE * TASTING MENU

(three courses)

Choose one starter, main, dessert
designated with (*) 38

(Available Tuesday only. Substitutions
and splitting are politely declined)

please inform your server of any allergies.
consuming raw or undercooked meats, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
we use peanut oil in our fryers.