

VINTAGE YEAR

RESTAURANT & BAR

Share Plates

Bread Service Grilled Baguettes, Choice of Herb Garlic Butter or Olive Oil and Balsamic	3
Oysters On the Half Shell, Butter Grilled, or Rockefeller with Cocktail and Mignonette Sauces	21/37
Award Winning Chili Wagyu Beef Chili with Beans	14
Vintage Sliders Wagyu Blend Beef, White Cheddar, Peppered Bacon, LTO, Wickles Pickles, Brioche Bun	17
Seafood Dynamite Dip Gulf Shrimp, Oysters, Crawfish Tails, Andouille Sausage, Sriracha Cream Sauce, Candied Jalapeños, Grilled Baguettes	20
Arancini Fried Risotto with Vodka Sauce, Parmesan Cheese	17
VY Crab Cakes Black Bean Corn Pico, Fried Artichoke, Green Goddess Dressing, Lemon Wedge, Microgreens	26

Garden Greens

Add: Chicken +7, 4 Shrimp +10, Filet +18, Mediterranean Anchovies +6, Crab Cakes +20

Greek Salad Mixed Greens, Salami, Kalamata Olives, Tomato, Cucumber, Red Onion, Pepperoncini, Feta, Greek Dressing	12
Spinach Poppyseed Spinach, Artisan Lettuce, Candied Pecans, Strawberries, Crumbled Chèvre, Poppyseed Dressing	12
Caesar Romaine, Parmesan, Vintage Caesar Dressing, Focaccia Croutons	10
Simple Salad Mixed Greens, Tomato, Onion, Cucumber, Balsamic Vinaigrette	10

Entrées

Catch Of the Day	MKT
Gulf Red Snapper Marble Potatoes, Seafood Velouté, Winter Greens, Tobiko, Micro Amaranth	38
Scallops and Grits U10 Gulf Coast Scallops, Sharp Cheddar Cheese Grits, Sweet Corn Relish, Grilled Broccolini	42
Mushroom Marsala Fettuccine Fettuccine Pasta, Marsala Cream Sauce, Crimini Mushrooms	22
Add: Chicken +7, 6 Shrimp +10, Filet +18, Grilled Vegetables +7, Crab Cakes +20	
Sesame Seared Tuna Bok Choy, Zucchini, Bell Pepper, Avocado Wasabi Crema	34
Butcher's Cut	MKT
8oz Center Cut Filet Mignon Hasselback Potato, Grilled Asparagus, Marinated Tomatoes	50
Southern Style Oxtails Jasmine Rice, Collard Greens, Oxtail Gravy, Green Onions	36
Prime "Double" Bone Pork Chop Grilled with a choice of a Vintage Side	42
Chicken Cordon Bleu Half Chicken, Ham, Swiss Cheese, Dijon Cream, Mashed Potatoes, Asparagus	32

SUBSTITUTIONS FOR SIDE \$3

Sides

Grilled Asparagus or Broccolini	7
Hasselback or Mashed Potato	7
Bacon Braised Brussels Sprouts	7
Jasmine Rice	7
Vintage Mac and Cheese	7
Bacon Braised Collard Greens	7

Sauces & Toppings

Camacho Habanero Honey
Calabrian Chili Honey Glaze
Port Red Wine Reduction
Roasted Garlic and Herb Butter
Classic Demi-Glace
Black Garlic Compound Butter

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

20% Gratuity added to parties of 6 or more. \$7 Split plate charge.
Please limit split bills to no more than 3 per table.

Prices are subject to change