

VINTED

A WINE BAR & KITCHEN BY THE FEDERAL

LUNCH MON-SAT 11:30-2:30
HAPPY HOUR MON-THU 2:30-6:00
DINNER DAILY FROM 4:00
BAR OPEN LATE

Blue Back Square
63 Memorial Road
West Hartford, Conn.
860-206-4648
vintedwinebar.com

TAKEOUT LUNCH

SALADS

CAESAR "WEDGE"

Romaine / Smoked Garlic Dressing
/ Cracked Pepper / Lemon Confit 6.95
Add Cornmeal Fried Oyster 5.95

BEET SALAD

Speck / Smoked Yogurt / Almonds
/ Porcini "Dirt" / Charred Red Onion
10.95

AHI TUNA "CARPACCIO"

Edamame / Snap Peas / Sesame
Vinaigrette / Pickled Ginger 11.95

ROASTED SHRIMP KALE SALAD

Apple / Buttermilk / Spiced Pecans
/ Radish / "Puffs" 12.95

SIMPLE GREENS

"Salad Bar Veggies" / Sourdough
Croutons / Dill / Lemon-Saffron
Vinaigrette 6.95

SOUPS

CREAM OF CAULIFLOWER

Red Wine Short Rib Jus / Pignolis
/ Mint 7.95

SPICY CARROT BISQUE

Madeira / Toasted Almond / Chive 7.95

"MEAT + CHEESE"

Served with Grape "Clusters" / Raisin Walnut Bread / Honeycomb

7.95 each / 3 for 16.25 / 5 for 24.25

PROSCIUTTO DI PARMA

/ 18 Months / Chestnuts / Parma

BRESAOLA / Air Dried Beef / 3 Months

CHORIZO / Pork / White Wine / Spanish Paprika / Rhode Island

SPICED COPPA / Cured Pork Shoulder / Black Pepper

"PÂTÉ" CAMPAGNE

/ Pork Pâté / Trio Of Peppercorns

STEEL WHEEL / Sheep's Milk / Vermont / 5 Months

NEW ENGLAND CHEDDAR

/ Cow's Milk / Cave Aged / 1 Year

TRES BONNE / Semi Hard / Goat's Milk / Nutty / 5 Months

BOUCHER BLUE

/ Raw Cow's Milk / Creamy / Vermont

WHITE DIAMOND / Semi Soft / Camembert / Goat's Milk / Vermont

HAND HELDS

HONEY BBQ CHICKEN THIGH

Pickled Cabbage / Aged Cheddar
/ Pickled Jalapeno / "Ranch" Aioli 9.95

MORTADELLA "BANH ME"

Vegetable "Pickles" / Fried O-Rings
/ Sriracha / Cilantro / Lime 10.95

PORK BELLY "TACOS"

Chili-Lime / Cabbage / Pickled
Vegetables 12.95 Extra Taco 6.25

BLACK ANGUS PATTY MELT

Griddled Burger / Gruyere / Charred Red
Onion Aioli / Watercress 11.95

BREAKFAST "HANDWICH"

English Muffin / Chorizo Sausage Patty
/ Fried Duck Egg / Manchego
/ Maple Butter 10.95

DUCK CONFIT "GRILLED CHEESE"

Roquefort / Beet / Apple / Watercress
/ Balsamic 11.95

GRILLED LAMB MEATBALL BAGUETTE

Fried Eggplant / Artichoke Puree
/ Salsa Verde / Feta 10.95

PLATES

FRIED PORK LOIN

Scallion Pancake / Black Bean / Apple
/ Parsnip / Sunchoke Pickles 12.95

SHORT RIB

"SHEPHERD'S PIE"

Yukon Potato / Fall Vegetables
/ Parmesan / Truffle Frites 12.95

FOREST MUSHROOM

QUESADILLA

Aged Cheddar / Kale / Roast Garlic
/ Parmesan / Chili Oil / Charred Scallion
Sour Cream 10.95

SEARED ATLANTIC SALMON

Fennel "Confit" Puree / Brown Butter
Date Sauce / Bitter Greens 12.95

TRUFFLED MAC & CHEESE

Penne Rigate / Sotocenere
/ Parmesan 9.95

SWEETS

HOT FUDGE SUNDAE

Vanilla Gelato / Mascarpone Cream
/ "Classic" Cherry / Sprinkles 6.95

TOFFEE SHEETS

Toasted Almonds / Valrhona Chocolate
4.95

"MELTED" CHOCOLATE

CHIP COOKIE CAKE

Vanilla Bean Gelato / Pecan Crumble
7.95

COFFEE CRÈME BRULÉE

Madagascar Vanilla / Mascarpone Crème
/ "Burnt" Sugar 8.95

STICKY TOFFEE CAKE

Date Caramel / Mascarpone
/ Cinnamon Gelato 8.95