

# vine & olive

RIVERSTONE EATERY AND WINE BAR

## COLD SMALL PLATES

MEISHI OYSTERS | APPLE MIGNONETTE | HOT SAUCE \$3.5 EA

HERB MARINATED OLIVES \$6

CAESAR | SOURDOUGH | LEMON | PARMIGIANO REGGIANO \$12

MARINATED BEETS | PECANS | AVOCADO CREMA | FETA | KALE | MOLASSES VINAIGRETTE \$12

BURRATA | APPLE BUTTER | CRANBERRY RELISH | ORANGE CONFIT | GRILLED MAK COUNTRY BREAD \$12

FALL SALAD | MIXED GREENS | ROASTED PEAR | PROSCIUTTO | GOAT CHEESE | PISTACHIO | HONEY BALSAMIC \$14

CHARCUTERIE | CHEF'S CHOICE \$22

## HOT SMALL PLATES

DAILY BREAD | HERB OLIVE OIL | BALSAMIC \$6

CRUNCHY CHICKPEAS | CHILI | LIME \$7

ACORN SQUASH FRITES | SPICY MAYO \$9

DIVER SCALLOPS | SPICED BUTTERNUT SQUASH PUREE | BRANDY ORANGE PAN SAUCE \$20

PAN SEARED FOIE GRAS | SPICED PEACH CHUTNEY | BAGUETTE \$21

FLATBREAD | RICOTTA | BUTTERNUT SQUASH | ONION CONFIT | GORGONZOLA | MICRO GREENS \$13 GLUTEN FREE ADD \$4

ESCARGOT | GARLIC BUTTER | HERBS | BAGUETTE \$14

SWEET POTATO GNOCCHI | CHESTNUTS | BROWN BUTTER | PARSNIP SOUBISE | PECORINO \$20

## LARGE

ELK PAPPARDELLE | ELK RAGU | HERB MASCARPONE | PECORINO \$26

PORK SHANK | CREAMY POLENTA | CARAMELIZED FENNEL | ORANGE OLIVE JUS | FENNEL GREMOLATA \$32

STEAK & FRITES | BUTTER-BASTED TERAS MAJOR STEAK | STEAK SAUCE \$28

RIBEYE STEAK | GORGONZOLA RISOTTO CAKE | BALSAMIC ONION | DEMI | ASPARAGUS \$45

SEARED ALBACORE | FARRO | FENNEL TOMATO BROTH | FENNEL CARROT SLAW \$28

HALF CORNISH GAME HEN | LEEK BREAD PUDDING | BRUSSELS SPROUTS | WILD MUSHROOM | PANCETTA | CRANBERRY GASTRIQUE \$28

## SWEET *ADD SHOT TAWNY TO ANY DESSERT \$6*

CHOCOLATE HAZELNUT MOUSSE CAKE | SPICED MERINGUE \$10

FIG PUDDING | POACHED PEAR | WALNUT TOFFEE | VANILLA ICE CREAM | \$10

PASSION FRUIT TART | POPPYSEED CRUMBLE | MASCARPONE CREAM | WHITE CHOCOLATE | TARRAGON \$10

DOMA COFFEE FRENCH PRESS \$9

## SUGGESTED PAIRINGS

DIVER SCALLOPS \$20  
CH. D'ORSCHWIHR  
PINOT BLANC  
3OZ/\$7 6OZ/\$14

SWEET POTATO  
GNOCCHI \$20  
SARACCO  
PINOT NOIR  
3OZ/\$6.5 6OZ/\$13

THANK YOU FOR  
LETTING US SHARE  
OUR PASSION FOR  
FOOD AND WINE  
WITH YOU!

~NAOMI BOUTZ,  
PROPRIETOR  
CJ LOPP, CHEF

OPEN MON. – SAT.  
LUNCH 11:30AM  
DINNER 4PM

GIVE US A SHOUT  
OUT ON FB AND IG.  
@VINEANDOLIVECDA

VISIT OUR SISTER  
RESTAURANT, VICINO  
PIZZA JUST AROUND  
THE CORNER.  
@VICINOPIZZA

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*A 19% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.

