

vine & olive

RIVERSTONE EATERY AND WINE BAR

LUNCH MENU

SERVED MONDAY - SATURDAY 11:30AM-3PM

STARTERS

HERB MARINATED OLIVES \$6

DAILY BREAD LOAF | HERB OLIVE OIL | BALSAMIC \$6

FLATBREAD | RICOTTA | BUTTERNUT SQUASH | ONION CONFIT | GORGONZOLA | MICRO GREENS \$13

GF ADD \$4

ACORN SQUASH FRITES | SPICY MAYO \$9

CHARCUTERIE | CHEF'S CHOICE \$22

SALADS

ADD CHICKEN \$5 ADD STEAK \$7 ADD SHRIMP \$7

CAESAR | SOURDOUGH | LEMON | PARMIGIANO-REGGIANO \$12

MARINATED BEETS | AVOCADO CREMA | KALE | PECANS | FETA | MOLASSES VINAIGRETTE \$13

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

HANDHELDS & MORE

BURGER | BACON | CHEDDAR | BLOODY MARY AIOLI | CALABRIAN PICKLES | PICKLED ONIONS | BRIOCHE | HOUSE FRIES \$16 ADD EGG \$2 DOUBLE BURGER \$6

TURKEY CROISSANT | PEPITA CREAM CHEESE | CRISPY ONIONS | WHITE CHEDDAR | CRANBERRY MUSTARD | MIXED GREENS | HOUSE FRIES \$16

FISH TACOS | HOUSE CORN TORTILLA | BLACK COD | CILANTRO SLAW | CHIPOTLE LIME CREMA | CHIPS & SALSA \$17

V&O GRILLED CHEESE | WHITE CHEDDAR | FONTINA | ROASTED TOMATO SPREAD | SOURDOUGH | HOUSE FRIES \$15

BULGOGI BOWL | MARINATED STEAK | STEAMED RICE | KIMCHI | GREEN ONION | SESAME \$17

GRAIN BOWL | FARRO | CHICKPEAS | KALE | CARAMELIZED ONION | BUTTERNUT SQUASH | \$14

SWEET

CHOCOLATE HAZELNUT MOUSSE CAKE | SPICED MERINGUE \$10

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

PEAR FRANGIPANE TART | CHOCOLATE ICE CREAM | ALMOND CRUMBLE \$10

DESSERT DU JOUR

DOMA FRENCH PRESS | \$9

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

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