

vine & olive

RIVERSTONE EATERY AND WINE BAR

COLD SMALL PLATES

Pacific Oysters – Ginger Lime Mignonette. Hot Sauce. \$3.5 ea

Herb Marinated Olives - \$7

Burrata Panzanella – Sun Dried Tomato Pesto. Rosemary Crouton. Castelvetro. \$13

Caesar – Crushed Sourdough. Lemon. Parmigiano Reggiano. \$13

Marinated Beets – Pecans. Avocado Crema. Feta. Kale. Molasses Vinaigrette. \$14

Autumn Wedge – Purple Butter Scarlet. Shaved Prosciutto. Soft Egg. Crispy Brussels. Pickled Carrot. Herb Goat Cheese Dressing. \$14

Charcuterie – Chef's Choice. \$22

HOT SMALL PLATES

Daily Bread – House Rosemary Focaccia. Herb Olive Oil & Balsamic. Miso Molasses Butter. Sea Salt. \$8

Crunchy Chickpeas – Chili. Lime. \$7

Acorn Squash Frites – Spicy Mayo. \$9

Chanterelle Gratin – Pernod. Gruyere. Breadcrumbs. Crostini. \$15

Flatbread – Pear. Pancetta. Ricotta Gorgonzola. Hot Honey. \$15 Gluten Free Add \$3

Escargot – Garlic Butter. Herbs. Baguette. \$16

Grilled Octopus – Charred Onion Cream. Potato. Pickled Shallot. EVOO. Preserved Lemon. Pepita. \$18

Gnocchi – Spiced Butternut Squash Purée. Turmeric Cream. Chive Oil. Goat Cheese. Squash Seeds. \$18

LARGE

Ling Cod – Herb Risotto. Fried Cauliflower. Umami Sauce. Green Onions. \$34

Fettuccine – House Noodles. Locally Foraged Chanterelles. Green Sauce. Pancetta. Pecorino. \$24

Pork Shank – Red Wine Braise. Creamy Polenta. Apple Ginger Slaw. \$32

Burger – Bacon. Cheddar. Bloody Mary Aioli. Calabrian Pickles. Pickled Onions. House Brioche Bun & Fries. \$19

Pork Tenderloin – Sausage. Wilted Greens. Brussels Sprouts. Agrodolce. \$21

Steak & Frites – Butter-Basted. Texas Major Steak. V&O Steak Sauce. \$28

New York Steak – Crispy Layered Potato. Peppercorn Demi. \$45

SWEET ADD SHOT TAWNY TO ANY DESSERT \$7

Chocolate Peanut Butter Pie – Candied Banana. Banana Ice Cream. Sea Salt. \$12

Pumpkin Cheesecake – Molasses Cookie. Orange Whip. \$13

Poached Pear – Rosemary Red Wine Glaze. Cardamom Mascarpone. Potato Crunch. \$10

Doma Coffee French Press – \$9.5

SUGGESTED PAIRINGS

Burrata Panzanella \$13

Giacosa Fratelli Gavi

3oz/\$7 6oz/\$14

Fettuccine \$24

Giacosa Fratelli Barbera

3oz/\$7.5 6oz/\$15



Thank you for letting
us share our passion for
food and wine with you!
-Naomi Boutz, Proprietor
CJ Lopp, Chef

Open Mon. – Sat.

2pm – Close

Sunday 4-8pm

Give us a shout on
FB & 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.