

# VINTAGE

CHOPHOUSE | WINE BAR

BAY HARBOR • MICHIGAN

## CURBSIDE MENU

CALL 231.439.4058 • PICK-UP CURBSIDE NEAR INN AT BAY HARBOR FRONT ENTRANCE

### LUNCH

11:30AM-5PM

#### SMALL PLATES

**TRUFFLE FRITES** | Melted Asiago, Roasted Garlic Aioli **14**

**FRIED BRUSSELS SPROUTS** | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **14**

**PORK BELLY SKEWERS** | Cajun Rub, Maple-Bourbon Gastrique, Granny Smith Apple **16**

**CAPRESE FLATBREAD** | Heirloom Tomatoes, Fresh Mozzarella, Aged Balsamic, Fresh Basil, Olive Oil **16**

#### SOUP & SALAD

**WILD MUSHROOM BISQUE** | Crispy Pancetta, Truffle Gaufrette **12**

**CAESAR SALAD** | Romaine, Cherry Tomatoes, Asiago Crisp, Classic Caesar Dressing **14**

**VINTAGE SALAD** | Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans, Fig Vinaigrette **15**

**SUMMER FARRO** | Heirloom Tomatoes, KalamataOlives, Fresh Mozzarella, Marcona Almonds, Basil, Lemon-Truffle Vinaigrette **16**

**WEDGE** | Baby Iceberg, Cherry Tomatoes, Pickled Red Onion, Radish, Cajun Pork Belly, Roquefort Bleu Cheese, Smoked Bleu Cheese Dressing **16**

**ADD** | 4oz King Salmon **12** | 8oz King Salmon **24** | Beef Tenderloin **15** | Anchovies **4** | Grilled Chicken **12**

#### SANDWICHES & SUCH

*Served with Great Lakes Potato Chips. Substitute French Fries / 4 or Truffle Frites / 9*

**PICKLE-BRINED FRIED CHICKEN** | Sweet and Spicy Pickles, Tomatoes, Mixed Baby Greens, Mab's Atomic Mustard, Brioche Bun **18**

**CAPRESE GRILLED CHEESE** | Fresh Mozzarella, Heirloom Tomato, Basil Pesto, Aged Balsamic, Sourdough **16**

**TURKEY CLUB** | Roasted Pork Belly, Avocado, Tomatoes, Cheddar, Iceberg Lettuce, Bistro Sauce, Baguette Roll **16**

**BAY HARBOR BURGER** | Short Rib Blend, Vidalia Onion Jam, Morel & Leek-Jack Cheese, Arugula, Garlic Aioli, Toasted Brioche Bun **19**  
*Impossible Burger Available by Request*

#### ENTRÉES

**BEEF TENDERLOIN PAPPARDELLE** | Mushrooms, Baby Spinach, Cognac Peppercorn Crème **35**

**COCONUT RED QUINOA** | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **19**

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### WINE

#### WHITES

Villa Doral Prosecco 22  
*Italy*

Route Stock Chardonnay 25  
*Carneros, Napa Valley, California*

Sea Sun by Charlie Wagner Chardonnay 25  
*California*

Jean Chartron Puligny-Montrachet  
Premier Cru 48  
*Burgundy, France*

#### REDS

Sharecroppers Owen Roe Pinot Noir 25  
*Willamette Valley, Oregon*

Waugh Junior Red Blend 25  
*California*

Lander-Jenkins Cabernet Sauvignon 25  
*California*

Turley Zinfandel 35  
*California*

### GLASS BOTTLES

VERNOR'S GINGER ALE 4

VIRGIL'S ROOT BEER 4

COCA-COLA CLASSIC 4

SPRITE LEMON-LIME SODA 4

FANTA ORANGE SODA 4

VOSS SPARKLING WATER 7

VOSS STILL WATER 7

### CRAFT REFRESHMENTS 7 NON-ALCOHOLIC

#### MAYAN SECRET

Fresh Pineapple Purée, Orange Juice,  
Fresh Lime Juice, Regatta Ginger Beer

#### BERRY NO-JITO

Fresh Pressed Berries, Fresh Lime Juice,  
Mint, Cane Sugar, Sparkling Water

#### HOLD THE HOT STUFF

Fresh Lemon and Lime Juices, Agave  
Nectar, Black Lava Salt

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### DINNER

5-10PM

#### STARTERS

**FRIED BRUSSELS SPROUTS** | Toasted Walnuts, Fried Capers, Champagne Vinaigrette **14**

**PORK BELLY SKEWERS** | Cajun Rub, Maple-Bourbon Gastrique, Granny Smith Apple **16**

**LAMB POPS** | Dijon, Gremolata, Demi-Glacé **27**

#### CHARCUTERIE

Cured Meats, Artisan Cheeses, House-Pickled Vegetables, House Mustard, Grilled Baguette **34**

#### SOUP & SALAD

**WILD MUSHROOM BISQUE** | Crispy Pancetta, Truffle Gaufrette **12**

**CAESAR SALAD** | Romaine, Cherry Tomatoes, Asiago Crisp, Classic Caesar Dressing **14**

**VINTAGE SALAD** | Organic Mixed Greens, Dried Cherries, Apple Slivers, Strawberries, Goat Cheese, Spiced Pecans, Fig Vinaigrette **15**

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#### CHEF'S COMPOSITIONS

**BEEF TENDERLOIN PAPPARDELLE** | Mushrooms, Baby Spinach, Cognac Peppercorn Crème **35**

**GREAT LAKES WALLEYE** | Roasted Asparagus, Lemon-Caper Beurre Blanc **42**

**OTTO'S FARM CHICKEN BREAST** | Lemon-Basil Pesto, Carnaroli Risotto **38**

**BAY HARBOR BURGER** | Short Rib Blend, Vidalia Onion Jam, Morel & Leek-Jack Cheese, Arugula, Garlic Aioli, Toasted Brioche Bun **19**  
*Impossible Burger Available by Request*

**GRILLED CARROT** | Soul Springs Farms Carrot, Smashed Cannellini Beans, Seasonal Vegetables, Wilted Spinach, Aged Balsamic Reduction **25**

**COCONUT RED QUINOA** | Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce **19**

#### BUTCHER'S BLOCK

**FILET MIGNON** | Parsnip Purée, Demi-Glacé **50**

**WAGYU SHORT RIB** | Sweet Corn-Edamame Succotash **42**

**DRY AGED NEW YORK STRIP** | Duck Fat Zip Sauce **48**

**COWBOY RIBEYE** | Chimichurri **56**

#### SIDES

MERLOT-GLAZED CARROTS **10** | MASHED YUKON POTATOES **8** | CARNAROLI RISOTTO **8**

ROASTED FINGERLING POTATOES **8** | SWEET CORN-EDAMAME SUCCOTASH **14**

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