

EST **V** 1997

**THE VINTAGE ROOM**  
PUBLIC RESTAURANT & BAR

- *Soups and Salads* -

**House made Chili or Soup of the Day**  
Cup 6 | Bowl 8

**House Salad 10**

Grape Tomatoes, Cucumber, Shredded Carrot, tossed in Balsamic Vinaigrette over Mixed Greens

**\*Caesar Salad 14**

Romaine Hearts, Caesar Dressing, Herb Croutons, Shaved Parmesan

**Turkey Bacon Avocado Salad 14**

Turkey, Bacon, Avocado, Grape Tomatoes, Cheddar over Mixed Greens

**Fiesta Chicken Salad 14**

Grilled Chicken, Pepperjack, Grape Tomato, Black Beans, Roasted Corn, Chipotle Ranch over Mixed Greens

add Grilled Chicken +6 | Shrimp +8 | Steak +12

- *Appetizers* -

**Fried Artichokes 10**

Crispy Fried Artichoke Hearts with Gochujang Aioli

**Guajillo Chicken Nachos 14**

Pulled Chicken in spicy Guajillo Sauce, House Tortillas, Pepper Jack Cheese, Pico De Gallo, Cilantro Lime Crema

**Buffalo Cauliflower 10**

Served with Ranch

**Grilled Chicken and Cheese Quesadilla 12**

with Salsa

**Pork Belly Tacos 12**

(3) Ancho, Guajillo Braised Pork Belly, Citrus Slaw

**Fish Tacos 18**

3 Blackened Pacific Cod on Corn Tortillas, House Slaw, served with Chips and Tomato Calabrian Chili Salsa

**Chicken Tenders 15**

Your Choice of (2) Sauces: Honey Mustard, Ranch, BBQ  
Served with Fries

**Mac and Cheese 10**

Three Cheese Sauce with Orecchiette Pasta

- *Sandwiches* -

All Sandwiches come with your choice of Regular Fries or Sweet Potato Fries  
Add Parmesan Garlic to any Side Fries for \$2 | Sub House or Caesar Salad for \$1

**\*VR Burger 18**

1/2 lb. Local Fresh Ground Beef, Cheddar, Bacon, Lettuce, Tomato, Secret Sauce on a Brioche Bun

**\*Patty Melt 16**

1/2 lb. Local Fresh Ground Beef, Caramelized Onions, Swiss, Garlic Dijon Sauce on Rye Bread

**Brisket and Jalapeno Sausage Chili Dog 14**

Topped with Onions and Cheese

**Crispy Chicken Burger 16**

Pickles, Shredded Romaine, Sriracha Aioli

**Prime Rib Dip 18**

Shaved Prime Rib, Caramelized Onions, Swiss Cheese, Ciabatta Bread, Au Jus, side of Creamy Horseradish

**Grilled Chicken Ciabatta 15**

Grilled Chicken Breast, Swiss Cheese, Smashed Avocado, Pickled Onions, Sun-Dried Tomato Aioli, Pepper Bacon, Lettuce

**Turkey BLTA 16**

Turkey, Bacon, Lettuce Tomato, Smashed Avocado, Mayo on Toasted Rustic Como Bread

**Reuben 16**

House Corned Beef, Sauerkraut, Swiss, 1000 Island on Dark Rye

**Crispy Chicken Wrap 16**

Mixed Green, Tomato, Ranch, Cheddar Cheese

- *Entrees* -

**Tavern Style Pot Roast 18**

with Parsnip, Carrot, Mushroom, Fried Fingerling, Crispy Onion

**Beer Battered Fish n' Chips 19**

House Beer Battered Pacific Cod with Tartar Sauce and Cole Slaw / Served with Fries

**Homemade Bacon wrapped Meatloaf 18**

with Mushroom Sauce / Served with Mashed Potatoes and Roasted Veggies

**Beef Ravioli with Creamy Tomato Vodka Sauce 16**

**Catch of the Week** (Market Price)

*Ask your server for this week's fresh fish*

**Butcher's Block** (Market Price)

Choice of Mushroom Sauce, Porcini Mushroom Butter, or Port Demi Sauce. Served with Mashed Potatoes and Seasonal Veggies

**\*\* 20% Gratuity applied to parties of 6 or more \*\***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness\*

*Cake fee \$20 // Corkage fee \$20 // Private Dining Room \$50*