

vine & olive

RIVERSTONE EATERY AND WINE BAR

COLD SMALL PLATES

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

HERB MARINATED OLIVES \$7

ESCABECHE | MARINATED SHRIMP | MINT | RED ONIONS | CALABRIAN CHILI |
YUCA CHIPS \$12

CAESAR | CRUSHED SOURDOUGH | LEMON | PARMIGIANO REGGIANO \$13

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

STRAWBERRY SALAD | ARUGULA | PICKLED STRAWBERRIES | SHAVED FENNEL | GOAT
CHEESE | ROASTED ALMONDS | CHAMPAGNE VINAIGRETTE \$14

CHARCUTERIE | CHEF'S CHOICE \$22

HOT SMALL PLATES

DAILY BREAD | HERB OLIVE OIL & BALSAMIC | MISO MOLASSES BUTTER | SEA SALT \$8

CRUNCHY CHICKPEAS | CHILI | LIME \$7

ACORN SQUASH FRITES | SPICY MAYO \$9

CAULIFLOWER STEAK | CHARRED ONION SAUCE | SMOKED PAPRIKA | CHIMICHURRI \$13

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

FLATBREAD | FIGS | PANCETTA | ONION CONFIT | FONTINA | BASIL | BALSAMIC \$13
GLUTEN FREE ADD \$4

ESCARGOT | GARLIC BUTTER | HERBS | BAGUETTE \$14

AGNOLOTTI | LOCAL MUSHROOMS | PORCINI BROTH | SHAVED ONIONS | PARSLEY OIL
PECORINO \$20

LARGE

SPRING PAPPARDELLE | ASPARAGUS | SNOW PEAS | CAULIFLOWER | ARUGULA |
LEMON MINT CREAM | PECORINO \$22

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

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

RIBEYE STEAK | LAYERED DUCK FAT POTATO | MARROW BUTTER | ASPARAGUS \$45

SEARED SNAPPER | HARISSA RED LENTILS | ROASTED RED PEPPER | CASTELVETRANO
OLIVES | SALSA VERDE | CRISPY LEEKS \$28

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

CHOCOLATE OLIVE OIL CAKE | CHOCOLATE MOUSSE | STRAWBERRIES |
ALMOND GIVRETTES \$10

GOAT CHEESE PANNA COTTA | BRÛLÉED FIGS | FIG COMPOTE | BALSAMIC |
ORANGE CONFIT \$10

TARTE TATIN | CARAMELIZED APPLES | CAMEL | THYME ICE CREAM \$10

DOMA COFFEE FRENCH PRESS \$9

SUGGESTED PAIRINGS

STRAWBERRY
SALAD \$14
BIELER PÈRE & FILS
SABINE ROSÉ
3OZ/\$5 6OZ/\$10

AGNOLOTTI \$20
DM. DE GRY-SABLON
BEAUJOLAIS-VILLAGES
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.

