

Raw Bar

SPRING 2019 | Est. 2003

Iced on the ½ Shell montauk pearl oysters 19 local clams 17
Prawn Cocktail spicy piri piri mayo, cocktail sauce, lemon ... 19
Spicy Tuna Tartare cucumber, sweet soy, potato chips 21
½ Chilled Maine Lobster boquerón aioli, lemon 24
Scallop Ceviche raw vegetables, ginger-hot chili sauce 18
Grande Platter a combination of all the above items 111

Appetizers & Salad

Sherry-Tomato Bisque croutons & chives..... 12
White Asparagus caviar, p'shoots, poached egg, hollandaise . 25
Leafy Greens cucumber, onion, tomato, herb vinaigrette 14
Pickled Beets pea tendrils, gorgonzola dressing, walnuts 16
Crispy Calamari Salad carrot dressing, chives, frisee 19
VSC Market Salad croutons, cheddar, artichoke dressing..... 17

Mains

Lumache alla Bolognese classic meat sauce {vegan available} ... 32
Miso Salmon bok-choi & mushrooms, rice, black sesame 39
Crispy Duck Confit rice, kale, chutney, natural port jus 37
Moules Frites basil saffron OR coconut curry broth 29
Grilled Snapper watercress, radicchio & fingerling salad 38
Shellfish Fra Diavolo linguini, zucchini, calabrian chilies 36
Country Fried Chicken cheddar grits, sautéed baby kale, jus 32

Steak Frites

[10oz] * Grilled Skirt Steak fresh chimichurri sauce 39
[9oz] * Filet Mignon au Poivre peppercorn pan sauce 49
[12oz] * Prime New York Strip bordelaise sauce 54
[22oz] * Chateaubriand {for 2pp} VSC steak sauce & two sides 115

Vegetables

Hand Cut Frites aioli 11
Upstate White Cheddar Grits caramelized onion jus 8
Sautéed Baby Kale or Spinach garlic, chilies, shallots, evoo 10
Bok-Choi & Mushrooms ginger sofrito & sesame 12
Spinach Mornay creamed spinach gratin, bacon & cheese.... 15
Watercress Salad haricot verts, radicchio, fingerlings..... 11
Wood Grilled Red Onions evoo, parsley, lemon 6
Jasmine Rice togarashi, steamed w/ coconut milk 5

Boards

Artisan Cheese

three cheeses
w/traditional
garnish 17

Local Duck

house made
duck & morel pate
grain mustard 18

Plats du Jour

MONDAY

Maine Lobster

Bouillabaisse
bruschetta, rouille 46

THURSDAY

Pastrami Spiced

Baby Back Ribs
soy-mustard bbq
6 or 12 bones 32/45

FRIDAY

Lobster Pot Pie

shrimp & scallops 48

SATURDAY

Wood Grilled

Lamb T-Bones
smashed romanesco
kale, harissa jus 47

SUNDAY

Hot Smoked

Salmon Rosti

potato galette,
poached eggs,
hollandaise sauce

25

Additions p/a

gorgonzola sauce
au poivre sauce
sauce bordelaise
chimichurri

* THESE ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEAT,
FISH OR SHELLFISH MAY INCREASE YOUR RISK
OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE INFORM YOUR SERVER IF YOU HAVE
ANY NUT OR FOOD RELATED ALLERGIES AND
WE WILL STRIVE TO ACCOMMODATE YOUR
NEEDS. WE DO NOT TAKE RESPONSIBILITY
FOR ALLERGIC REACTIONS.
WE FRY IN PEANUT OIL

GENERAL MANAGER: CHRISTOPHER CALLOWAY

OWNER CHEFS: LISA & TERRY HARWOOD