

Vine Street Café

* shelter island *

Starters

Spicy Tuna Tartare “Tacos” cucumber, sweet soy, cilantro	22
Cheese Board three cheeses, new york apple & honeycomb ..	19
Crispy Calamari Snack boquerón aioli & piri piri aioli	21
Clam Chowder creamy yukon potato, bacon, local clams ..	15
Leafy Greens cucumber, onion, tomato, herb vinaigrette	14
Beet & Fennel pea tendrils, goat cheese, clementine, walnuts	17
Crispy Calamari Salad carrot dressing, chives, frisee	19
Market Vegetable Salad aged cheddar, artichoke dressing ..	17

Mains

Pastrami Spiced Ribs soy-mustard bbq 6 or 12 bones.....	34/45
Rigatoni Bolognese natural meat ragu (vegan version available)	33
Linguini & Zoodles Fra Diavolo shellfish, calabrian chilies	37
Montauk Halibut & Clams leek, fennel & potato broth	45
Miso Salmon bok-choi & mushrooms, rice, black sesame	39
Country Fried Chicken cheddar grits, sautéed baby kale, jus	34
Moules Frites (maine) black garlic broth	29
Crispy Duck Confit rice, kale, chutney, natural port jus	42

Pommes Frites

Prime Chopped Steak potato rösti, poached egg, hollandaise, chives	32
Grilled Skirt Steak (10oz) fresh chimichurri béarnaise	39
Filet Mignon au Poivre (9oz) peppercorn pan sauce	49
Prime New York Strip (12oz) bordelaise sauce	51
Chateaubriand (22oz steak for two) creamed spinach w/ bacon	115

SIDES

hand cut frites w/ aioli 12	manchego grits & onion jus 12
crinkle cut frites (best for to go) 9	quick braised baby kale 11
grilled red onions 7	sautéed lemon spinach 11
bok-choi & mushrooms 12	steamed jasmine rice 6
any three vegetables as an entrée 25	

Dietary preferences? Ask your server about our gluten free, vegetarian & vegan options

Before placing your order, please inform your server if you have a food allergy and we will strive to accommodate your needs. We do not accept responsibility for an allergic reaction. Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WE FRY IN PEANUT OIL

GENERAL MANAGER: CHRISTOPHER CALLOWAY

OWNER-CHEFS: LISA & TERRY HARWOOD