

## VINTAGES WINE BAR AND LOUNGE

### SALADS AND APPETIZERS

#### Soup Du Jour

Created Daily Using only the Freshest Ingredients.....\$9.00

#### Simple Greens

A Blend of Locally Grown Baby Greens, Preserved Apricot and Grainy Dijon Vinaigrette, Dried Cherries, Green Pepitas and Crumbled Goat Cheese .....\$12.00

#### Romaine Salad

Romaine Lettuce, Parmesan Shards, Peppered Buttermilk Dressing, Crispy Bacon, Focaccia Croutons. ....\$14.00

#### Flat Breads

Grilled Flat Breads, Roasted Garlic Hummus, Marinated Peppers and Herbed Goats' Cheese.....\$14.00

#### P.E.I. Mussels

Steamed in Chardonnay, Cream and Garlic with Vine Ripe Tomato Salsa and Sliced House Baked Ciabatta Bread .....\$16.00

#### Crab Cakes (A Cannery Tradition since 1970)

Blue Crab Cakes with Golden Mango Salsa and Smoked Jalapeño Aioli.....\$17.00

\*\*Add Grilled Chicken Breast .....\$ 8.00

### CLASSICS

#### Asparagus Frittata

White Cheddar Cheese, Onion Jam, Roasted Peppers Pesto Drizzle and House Salad.....\$13.00

#### Mediterranean Farfalle Pasta

Bowtie Pasta with Roasted Red Peppers, Artichoke Hearts, Spiced Italian Jumbo Olives, Sundried Tomato Pesto, Asiago Cheese .....\$15.00

#### Buttermilk Fried Chicken

Southern Fried Buttermilk Chicken, Cheddar Cheese Biscuit, Apple Kaleslaw Bread and Butter Pickles and Louisiana Dressing .....\$16.00

#### Fish N Chips

Coconut Crusted Tilapia with Kaleslaw, Pineapple Curry Dip and Sweet Potato Fries and Garlic Aioli .....\$22.00

## VINTAGE BURGERS AND SANDWICHES

All Burgers and Sandwiches are served with your choice of one of the following:  
Soup Du Jour, French Fries, Simple Green Salad or Romaine Salad

Upgrade to Sweet Potato Fries.....\$2.00

### Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato,  
Smoked Jalapeño Aioli .....\$15.00

### Buffalo Chicken Wrap

Crispy Chicken Strips Tossed in Classic Buffalo Sauce,  
Romaine Lettuce, Diced Tomato, Buttermilk Dressing .....\$15.00  
Add Blue Cheese.....\$ 2.00

### Pillar Burger

Half a Pound of Seasoned Ground Beef with Tomato, Onions,  
Pickles, Lettuce with or without Cheese .....\$16.00

### The Great Canadian Burger

A Pillar Burger with Peameal Bacon, Cheddar Cheese and Onion Jam .....\$17.00

### Blue Cheese Burger

A Pillar Burger with Danish Blue Cheese .....\$18.00

### Veggie Burger

House Made Patty with Chick Peas, Flax Seed, Canary Lentils, Turtle Beans  
and Grilled Corn. Served with Mango Chutney and Alfalfa Sprouts,  
Arugula and Tender Pea Sprout Salad.....\$16.00

### Montreal Smoked Meat Rueben

Stacked Montreal Smoked Brisket on House Baked Rye,  
Grainy Dijon Lime Aioli, Sauerkraut, Swiss Cheese, Deli Pickle .....\$20.00

### Shaved Prime Rib of Beef

Tossed in Veal Jus, Onion Jam, Gryuere Cheese, Garlic Aioli  
Toasted Ciabatta Bun .....\$23.00

## SIDE DISHES

Side Jus.....\$ 2.00  
Simple Salad.....\$ 5.00  
Fries.....\$ 5.00  
Caesar Salad.....\$ 6.00  
Sweet Potato Fries.....\$ 7.00