

VINCENT

BROADWAY BRUNCH

SANDWICHES

Vincent Burger	23
sesame bun, white american cheese, charred onions, aioli, pickles, fries, add egg +3	
Croque Monsieur	18
brioche, ham, gruyere, mornay, Vincent potatoes	
Croque Madame	21
brioche, ham, gruyere, mornay, egg, Vincent potatoes	
Vincent B.A.L.T.	16
brioche, bacon, avocado, lettuce, tomato, red onion, Vincent potatoes, add egg +3	

Breakfast Burrito	12
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soft scrambled eggs, avocado, tomato, potato, salsa verde, cheddar

Smoked Salmon Scramble	18
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dill, arugula, cream cheese, Vincent potatoes, toast with jam and butter

Quinoa Bowl	15
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winter greens, apple, pesto, soft boiled egg, pepitas, parmesan

Tofu & Veggie Scramble	14
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ginger miso sauce, sesame, Vincent potatoes, toast with jam and butter

Quiche	16
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with salad and Vincent potatoes

Chicken & Waffles	22
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chicken tenders, buttermilk waffles, hot honey, fresno

Salade Maison	18
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little gem, shallots, parmesan, radish, walnuts

add chicken breast	10
add seared salmon	10
add steak	12

BREAKFAST/BRUNCH

Buttermilk Pancakes	9/14
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short stack (2), full stack (4)
served with maple syrup and butter

Granola and Berries	8
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yogurt, cinnamon granola, cocoa nibs, mixed. berries

Vincent Omelette	12
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chives and gruyere
add ham, bacon, or sausage +4,
add tomato, mushrooms, or caramelized onion +3

Diner Style	16
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two eggs your way, 2 sausage, 2 bacon,
Vincent potatoes, toast with jam and butter

**RESERVE YOUR TABLE
FOR NEXT MONTH'S
"BROADWAY BRUNCH"
SUNDAY MARCH 9TH 2-4PM!**



SIDES

Sausage Links	5	Two Eggs	6
Nueskes Bacon	6	Vincent Potatoes	4
Maple Glazed Bacon	9	Toast and Jam	4
House Salad	6	Fruit	4

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information



GLUTEN FREE



DAIRY FREE



VEGETARIAN

COCKTAILS

Bloody Mary

vodka, house bloody mary mix, tajin, lime

14

Holy Molly

a shot of malort or tequila and a can or a vodka call drink of your choice

15

Aperol Spritz

aperol, prosecco, soda, orange

14

Cold Brew Martini

vodka, kahlua, cold brew, demerara

15

Au Pear

vodka, spiced pear liqueur, rose water, lemon

15

Mimosa

prosecco, oj

12

OLD FASHIONEDS

Mezcal Oldie

la luna mezcal, demerara, mole bitters

14

Bourbon Oldie

buffalo trace, demerara, angostura, orange

14

Rum Oldie

el dorado 5yr, clove and anise demerara, angostura

14

THC

Lime Happi

lime and mint thc seltzer

10

Raspberry Happi

raspberry and honeysuckle thc seltzer

10

Grapefruit Dro

grapefruit and lime thc seltzer from maplewood

12

BEER

Maplewood Pulaski Pils

10

Maplewood Son of Juice

10

Maplewood Hefeweizen

10

Begyle Oatmeal Stout

10

JK Scrumpy's Cider

10

PBR Tall Boy

5

N/A

Amalfi Spritz

non alcoholic aperol spritz

10

Dark and Spicy

non alcoholic dark and stormy

10

Not Gin and Tonic

non alcoholic gin and tonic

10

Visitor Lager

non alcoholic lager style beer

8

WHITE

Sauvignon Blanc 14/56

2023 Le Grand Ballon - Val de Loire, France

Cotes du Rhone 16/64

2022 E. Guigal - Rhone, France

Gruner Veltliner 16/64

2021 Stadlmann - Thermenregion, Austria

Chardonnay 16/64

2022 Jean Claude Boisset - Cote D'Or, France

Vermentino 15/60

2022 Cantina Mesa - Sardina, Italy

Chablis 80

2022 Albert Bichot - Beaune, France

Pinot Blanc 15/60

2021 Trimach - Alsace, France

Prestige Blanc 90

2021 Chateau Ollieux - Languedoc, France

RED

Pinot Noir 15/60

2016 Varner - Central Coast, California

Rioja 16/64

2015 Viña Cubillo - Rio Alta, Spain

Barbera D'Asti 14/56

2020 Michele Chiarlo - Piedmont, Italy

Cabernet 16/64

2022 Jax Y3 - Napa, California

Beaujolais 16/64

2022 La Voute Sait Vincent - Morgon, France

Bordeaux 16/64

2019 Chateau Lescale - Bordeaux, France

Cotes du Rhone 15/60

2020 La Nerthe Cassagnes - Rhone, France

Chianti 90

2019 Guinigi - Tuscany, Italy

ROSE / SPARKLING

Prosecco 14/56

2022 Zonin - Veneto Italy

Champagne 90

NV Ayala - Champagne, France

Champagne Half Bottle 49

NV Thienot Brut - Champagne, France

Txakolina 60

2022 Lahu - Pais Vasco, Spain

Rose 14/56

2023 Roseblood - Provence, France

Sparkling Rose 56

2023 Summer Water - Rhone, France

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