

hello friday

- you made it! pull up a chair, stay for a bite or a meal
Join us at The Vault Garden - 3pm to close

THREE-COURSE PRIX FIXE

40 PER PERSON

- whole table participation required -

STARTER

CAESAR SALAD

Chilled Romaine Lettuce, Warm Croutons, Shaved Parmesan

ENTREE

- choice of -

ENGLISH PEA RISOTTO

Nettle, Golden Cordyceps, Truffle Pecorino

BEEF BOLOGNESE

Egg Pappardelle, Buratta Cheese

VAULT BURGER

Double Patty, Cheddar, Lettuce, Secret Sauce, Fries

DESSERT

WHITE CHOCOLATE CAKE

Strawberry Jam, Ginger-White Chocolate Crèmeux, Rhubarb

SNACKS

MARINATED OLIVES 6

VAULT FRIES 6

POPCORN 5
Chile-Lime Salt

CAPRESE SKEWERS 10
Seasonal Vegetables, Mozzarella

SHRIMP COCKTAIL 12
House Cocktail Sauce

CARAMELIZED ONION DIP 10
Malt Vinegar Chips, Dill,
Pickled Onion

SPRITZ

12 each

APEROL

Sparkling Wine, Soda Water,
Orange Slice

CAMPARI

Sparkling Wine, Soda Water,
Orange Slice

HUGO

Sparkling Wine, Soda Water
Mint Leaf

LILLET BLANC

Sparkling Wine, Soda Water
Lemon Slice

WINE

40 per bottle

SPARKLING: NV Frédéric Magnien 'Extra Brut' | Cremant, FR

WHITE: 2023 Loimer 'Lois' Grüner Veltliner | Kamptal, AT

ROSÉ: 2021 Guilhem Tournier Mourvèdre Rosé | Méditerranée, FR

RED: 2023 Réméjeanne Grenache/Syrah | Côtes du Rhône, FR

RED: 2021 D.V. Catena 'Tinto Historico' Malbec Blend | Mendoza, AR