

COCKTAILS

BLOODY MARY 12 / 44

organic vodka, house mix, pint glass

BIGGIE MIMOSA 12 / 44

fresh squeezed orange juice, bubbles

BERGAMOT GIMLET 13

house sour bergamot cordial, vodka or gin

HUSTLE ROSE 12

manzanilla, cap Corse blanc, mahon gin, ruby red grapefruit

EVERGREEN SOUR 13

four roses bourbon, genepy, thyme, lemon

GOLDEN BANANA 14

hamilton black rum, pineapple, banana, averna, lime

RUBE BURROW 14

la venenosa raicilla tabernas, elderflower, lemon, peychaud's

EARLIGLOW 14

tequila por mi amante, cocchi americano, yellow chartreuse

SEVENTEEN NINETY-FOUR 13

rittenhouse rye, cocchi torino, campari, homemade chocolate bitters

COLD BEER

MEDUSA BREWING DUCHOVNI PILZ DRAFT 7

VANISHED VALLEY WATERSHED IPA DRAFT 9

LONE STAR BOTTLE 4

PACIFICO CAN 4

SOFT DRINKS

BARRINGTON COFFEE 4

HOT OR ICED

roasted for us in lee, massachusetts

HOT TEA 4

mem tea in somerville

english breakfast | china green jade
blood orange hibiscus | ginger-lemon

HOMEMADE SODA OF THE DAY 5

FRESH SQUEEZED LEMONADE 5

CUCUMBER LIMEADE 5

NATALIES ORANGE JUICE 4

COKE AND DIET COKE 4

TOPO CHICO 3

SWEETS

SPICE CAKE WITH PEARS 8

condensed milk frosting

MAPLE BLONDIE 5

with shortbread

CHOCOLATE CHIP COOKIE 2.25

cinnamon and dried chile

PECAN SANDY 1.75

shortbread cookie with crushed nuts

In place of traditional tipping, all on premise checks are subject to a 20% administrative fee that supplements the wages of both our kitchen and service staff. There is still an option to tip our service staff, which is appreciated but is not necessary.

Vincent's

SANDWICHES

TOFU SANDWICH 12

crispy and smoked heiwa tofu, doubanjiang, salted cucumber, turnip kimchi

SMOKED DUCK TORTA 13

pulled duck leg, heirloom beans, shrettuce, chipotle mayo, cotija

FRIED SHRIMP SANDO 15

b&b pickles, kohlrabi slaw, spicy mayo

CHOPPED CHEESE 14

ground beef, yemenite spice, american, dill pickles, special sauce

BROWN BAG SPECIAL!

CHOPPED CHEESE

(GROUND BEEF, AMERICAN, PICKLES, SPECIAL SAUCE)

ZAPP'S VOODOO CHIPS

HOMEMADE CELERY SODA



TACOS

two per order, served on a homemade flour tortilla, with salsa on the side. corn tortillas are also available.

SMOKED BRISKET 13

stewed heirloom beans, cotija, pickled red onion

CHORIZO 11

homemade chorizo, crispy potato, cotija

SWEET POTATO 11

salsa fresca, chipotle mayo, cheddar

EVERYTHING ELSE

DRUMLIN FARM GREENS SALAD 12

sprouted lentils, pickled radish, breadcrumbs, cotija, smoked apple vinaigrette

CRISPY FRIED FARM POTATOES 8

house seasoning, house ketchup

KOHL SLAW 5

kohlrabi and herb slaw

BAG OF CHIPS 2

chip du jour

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you or anyone in your party has an allergy.

WINE BY THE GLASS

SPARKLING

NV ALSINA & SARDA CAVA..... 11 / 44
xarel-lo, parellada, macabeo
PENEDES
briny citrus, green apple, dependable

WHITE

2020 BODEGAS VENTA LA VEGA.....11 / 44
"LLUVIA BLANCO"
verdejo, sauvignon blanc
ALMANSA, SPAIN
wet stone, nectarine, pure

2020 FIELD RECORDINGS.....12/48
"FICTION"
grenache blanc, viognier+
CENTRAL COAST, CALIFORNIA
lemon custard, gardenias, lifting

PINK

2021 KUMUSHA WINES.....12 / 48
"ROSE"
cinsault
BREDEKLOOF, SOUTH AFRICA
peach, strawberry, ocean mist, satisfying

ORANGE

2020 GLENDALE RIDGE VINEYARD.....15 / 64
"ESTATE TANGO"
traminer, vidal blanc
SOUTHAMPTON, MASSACHUSETTS
nectarine pulp, tangertine peel, snappy

RED

2017 DOMAINE JAULIN PLAISANTIN.....14/56
"LES HAUTS & LES BAS"
cabernet franc
CHINON
violets, cocoa powder, sultry

2019 VIGNOBLE PAUL BARRE.....15/60
"LEELOO"
merlot, cabernet franc
FRONSAC, BORDEAUX
black currants, thyme, snug

BEER AND CIDER

DRAFTS

medusa brewing duchovni pils.....16 oz.....7
czech-style pilsner, Hudson, MA, 5.5% abv
vanished valley watershed ipa.....16 oz.....9
dry hopped new england-style ipa, Ludlow, MA, 6.7% abv

BOTTLES AND CANS

lone star...12 oz....4
Texas

pacifico...12 oz....4
Mexico

remnant "soft polygons" ipa...16 oz can....14
bright neipa, Somerville, MA

maine beer co. "lunch" ipa...16 oz bottle....18
cult status "west coast-style" ipa from vacationland, Freeport, ME

remnant "lunar glow" sour...16 oz can....13
tart berry sour with saison yeast and lactose, Somerville, MA

tilquin "oude quetsche"...750ml....56
a blend of lambics brewed with fresh, destoned plums, Belgium

drie fonteynen "oude geuze"...1.5L....99
traditional blend of young and old lambics, Belgium

exhibit 'a' briefcase porter...16 oz can....9
roasty porter, Framingham, MA

artifact "by any other name"...16 oz....11
rosé-style cider with blueberries, Florence, MA

chertok "cidre"...750ml....45
New Hampshire apples, made in Sudbury, MA

athletic brewing co "upside dawn"...16oz can....6.50
non-alcoholic golden ale



**WE ARE OPEN FOR DINNER FROM
5PM TILL 10PM EVERY DAY BUT
TUESDAY!**

**WE DO BRUNCH FROM 10AM TILL
4PM EVERY SATURDAY & SUNDAY!**

FRIDAY LUNCH IS NOON TILL 3PM!

**WE DO CATERING AND PRIVATE
EVENTS!**