

# VINCENT'S

DINNER 5 TO 10PM TUESDAY - SATURDAY

BRUNCH WITH US SAT & SUN 10AM-4PM

## SNACKS + STARTERS

<b>CASTELVETRANO OLIVES</b> .....7 chili de arbol, citrus	<b>CURED MAINE SALMON</b> .....15 corn cake, crème fraîche, trout roe, chives
<b>TORTILLAS ERLINDA</b> .....13 pimento cheese, tortillas de harina, giardiniera	<b>DUCK TAMALE</b> .....15 duck confit, long island cheese pumpkin, manchego
<b>VINCENT'S BOARD</b> .....MKT chef's selection of charcuterie & cheese served with traditional stuff	<b>MASA GNOCCHI PARISIENNE</b> .....16 texas red pastrami, pickled red onions, turnips, crema
<b>HALF DOZEN OYSTERS</b> .....18 salsa roja	<b>CRISPY SHRIMP</b> .....18 black rice, house-cured ham, spinach vichyssoise, preserved lemon

## VEGETABLES

<b>KALE SALAD</b> .....14 roasted beets, pickled watermelon radish, sprouted lentils, ricotta, buttermilk-caper vinaigrette
<b>GRILLED CHILE LIME CARROTS</b> .....12 chorizo, charred carrot chile sauce, tortilla crumble
<b>POTATO RÖSTI</b> .....11 crispy sparrow arc farm potato pancake, pickled pepper aioli, house ketchup
<b>BROCCOLI TEMPURA</b> .....14 dilly beans, caramelized tomato aioli, peanut salsa macha
<b>SEARED DELICATA SQUASH + PANCETTA</b> .....14 house-cured dogpatch farm pancetta, caramelized parsnips, salsa verde

## MAIN COURSE

<b>ROASTED BUTTERNUT SQUASH</b> .....28 bleu cheese + breadcrumb crust, new potatoes, apple cider cream sauce
<b>SESAME + HERB-CRUSTED FLOUNDER</b> .....28 roasted red pepper & parsnip bisque, swiss chard, leeks, snap peas, lobster bottarga
<b>HERB + SPICE DUCK BREAST</b> .....32 natasha gold potato, rutabaga, celery root, long island pumpkin, brown butter, marinated leeks
<b>TEXAS RABBIT "CASSOULET"</b> .....32 duck-stuffed rabbit saddle, grilled rabbit leg, cheddar sausage, braised greens, marfax beans
<b>ROASTED PORK LOIN + CARNITAS</b> .....32 bourbon glazed carrots, charred cabbage

Many ingredients on our menu are not listed. Please tell us if you have any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## COCKTAILS

<b>LA VAQUERA</b> .....14 blanco tequila, pineapple, ancho reyes verde, lime
<b>CALAVERAS CUP</b> .....13 pimm's, amaro pasubio, red beet, ginger, lemon, topo chico
<b>THE PROWL</b> .....14 privateer "big dipper #2" rum, génépy, allspice, lime, bitters
<b>HOLLOWBODY</b> ON DRAFT.....14/56 PITCHER london dry gin, bonded apple brandy, spiced cranberry, whey
<b>CATRINA NEGRONI</b> ON DRAFT.....14/56 PITCHER mezcal, blanco vermouth, gentian, elderflower
<b>BOULEVARDIER</b> ON DRAFT.....14/56 PITCHER bonded bourbon, sweet vermouth, campari
<b>SARAH SCULL</b> NON-ALCOHOLIC.....6 grapefruit, szechuan pepper, topo chico

## WINES BY THE GLASS

### SPARKLING

NV Alsina & Sarda Cava.....12/46 xarel-lo, parellada, macabeo; <i>Penedès, Spain</i> briny, citrus, green apple, dependable
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### WHITE

2021 Ercole "Bianco Monferrato".....13/63 1L cortese, chardonnay, sauvignon blanc; <i>Piedmont, Italy</i> pear, pineapple, delicate flowers, mineral-driven + clean
2022 Domaine Pique-Basse "Atypique".....14/54 sauvignon blanc, vermentino, chenin++; <i>Vaucluse, France</i> candied lemon peel, wet slate, fresh apple

### ORANGE

2021 Chateau Le Payral "La Bise".....14/54 semillon, sauvignon blanc; <i>Bergerac, France</i> six months on the skins; melon and guava with a hint of spice
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### RED

2022 Leon Gold "Neon Gold".....14/64 1L trollinger; <i>Swabia, Germany</i> juicy, tart red berries with soft acidity
2022 G.D. Vajra "Dolcetto D'Alba".....14/54 dolcetto; <i>Piedmont, Italy</i> plum, violet, gentle tannins, tart finish

TRY SOMETHING COOL FROM  
OUR BOTTLED WINE LIST!

### READ THIS:

All on premise checks are subject to a 20% fair wage surcharge that supplements the wages of both our kitchen & service staff. There is still an option to tip our service staff, which is appreciated but not expected.

## FINE SPIRITS

### AGAVE + MORE

TEQUILA	
Cimarron Blanco.....	8
Siembra Azul Blanco.....	12
Tequila Ocho Plata.....	13
Fortaleza Blanco Still Strength.....	16
La Gritona Reposado.....	11
El Tesoro Añejo.....	13

MEZCAL + RAICILLA + SOTOL	
La Luna Mezcal Cupreata.....	9
Del Maguey Vida de Muertos.....	11
Del Maguey Chichicapa.....	13
Vago Espadin - Emigdio Jarquin Ramirez.....	15
Vago Elote - Aquilino García López.....	16
Mezonte Raicilla Japo.....	20
Oro de Coyame Sotol Joven.....	10

### RUM, SUGARCANE, MOLASSES

Probitas Blended White Rum.....	9
Privateer "Tres Aromatique".....	9
Plantation Pineapple.....	9
"Stiggin's Fancy"	
Smith & Cross Jamaican.....	9
Paranubes Oaxacan Rum.....	9

### WHISKEY & WHISKY

BOURBON/CORN	
Evan Williams 100°.....	8
Balcones Baby Blue.....	12
Elijah Craig Small Batch.....	12
Uncle Nearest 1884 Small Batch.....	12
Stonecutter Heritage Cask Whiskey.....	15
Henry McKenna 10 year 100°.....	18
Garrison Brothers Small Batch.....	20

RYE	
Rittenhouse 100°.....	8
Pikesville.....	12
Black Maple Hill.....	20

SCOTCH, MALT, IRISH	
Monkey Shoulder.....	8
Royal Brackla 12yr; <i>Highland</i> .....	20
Bruichladdich; <i>Islay</i> .....	20
"Classic Laddie"	
Ardbeg 10yr; <i>Islay</i> .....	20
Nikka Coffey Malt; <i>Japan</i> .....	22
Brenne Ten; <i>France</i> .....	23
Tyrconnell Single Malt; <i>Ireland</i> .....	12
Red Breast 12 year; <i>Ireland</i> .....	18

### BRANDY

COGNAC	
Pierre Ferrand 1840.....	13
Gourry de Chadeville Overproof.....	13
Ferrand "10 Générations".....	20

ARMAGNAC	
Espérance 5yr Bas Armagnac.....	14
Espérance 1999 Bas Armagnac.....	22
Jean Danflou "Extra" Vintage 1970s.....	32
Château de Léberon.....	40
29 year Armagnac Tenareze	

APPLE	
Laird's Bonded Apple Brandy.....	8
Beaver Pond 2yr Apple Brandy.....	12

### VODKA & GIN

VODKA	
Grainger's Deluxe Organic Vodka.....	8
Tito's Handmade Texas Vodka.....	9

GIN	
Fords Gin.....	8
Xoriguer Mahon.....	8
Plymouth Gin.....	9
St. George Terroir.....	12
Ransom Old Tom.....	12

## BEER & CIDER

### DRAFT

Medusa Brewing "Duchovni Pils".....	16oz...8
Czech-style pilsner, Hudson, MA, 5.5%abv	
Vanished Valley "Watershed IPA".....	16oz...9
dry hopped New England IPA, Ludlow, MA 6.7%abv	
Shacksbury Cider "Arlo".....	16oz...12
Dry and funky Basque-inspired cider with Spanish and New England fruit, Vergennes, VT 6%abv	

### BOTTLES & CANS

Pacifico.....	12oz...4
Mexico	
Lone Star.....	16oz...5
Texas	
Lawson's Sip of Sunshine.....	16oz...13
Vermont	
Notch N/A Hazy IPA.....non-alcoholic.....	12oz...7
Colorado	

### RARE & FUNKY BOTTLES

The Blaugies / Hill Farmstead "La Vermontoise"....	750mL...33
speltzy farmhouse beer with American hops	
Dour, Belgium 6%abv	
2022 Jester King "Bug Farm".....	750mL...33
funky saison brewed with rosemary, lavender, and spearmint and then re-fermented with over two tons of fresh watermelon	
Austin, TX 5.8%abv	
2022 Jester King/Stillwater "Audio Palette"....	750mL...33
funky farmhouse with American hops	
Austin, TX 6.8%abv	
2021 Jester King "Bière de Coupage".....	750mL...48
blend of SPON lambic & young ale dry-hopped with Czech Saaz	
Austin, TX 5.9%abv	
2022 Backacre Beermakers "Sour Golden Ale".....	750mL...40
barrel aged sour golden ale with a cult following	
Denver, CO 7%abv	

### GRAB PARKING VALIDATION TO THE KENDALL GARAGE:

We offer discounted parking for our guests. Ask your server!

### WE OFFER \$9 TICKETS TO KENDALL SQUARE CINEMA:

What's better than dinner and a show? The theater is steps away from our front door.



### WE GET COOL STUFF FROM THESE PEOPLE:

A&J King, bakery; Salem, MA  
 Wulf's Fish, seafood; Boston, MA  
 Barton Springs Mill, cornmeal; Dripping Springs, TX  
 Barrington Coffee Roasting Company, coffee; Lee, MA  
 Drumlin Farm, vegetables; Lincoln, MA  
 Formaggio Kitchen, imported cheese; Cambridge, MA  
 Sparrow Arc Farm, beans & potatoes; Guildhall, VT  
 Verrill Farm, vegetables; Concord, MA  
 Mamaleh's Delicatessen, pastry; Cambridge, MA, our sister restaurant!