



VINTAGE

FOUR TWENTY-THREE

SOUP

New England Clam Chowder
Topped with Herb Roasted Croutons Cup 8 / Bowl 12

Hatch Green Chile Chicken Stew (GF)
Flour Tortilla | Tortilla Strips Cup 7 / Bowl 11

SALADS

Caprese Salad (V, GF)
Fresh Roma Tomatoes | Fresh Mozzarella |
Basil Infused Extra Virgin Olive Oil | Balsamic | Pesto 17

Mediterranean Salad (V)
House-made Croutons | Cherry Tomatoes | Bell Peppers |
Cucumbers | Onions | Capers | Olives |
Extra Virgin Olive Oil | Feta 16

Vintage 423 Salad (V, GF)
Mixed Green Lettuce | Cherries | Cherry Tomatoes | Apples |
Raisins | Cucumber Snow | Goat Cheese 17

Caesar Salad
Romaine Lettuce | House-made Herb Croutons |
Fresh Grated Parmesan Cheese | Topped with Anchovies 15

Baby Beetroot Salad (V, GF)
Roasted Beetroots | Arugula | Feta | Raisins |
Dried Cranberries | Extra Virgin Olive Oil 18

Roasted Apple Salad (V, GF)
Roasted Sweet Red Apples | Dried Cranberry | Goat Cheese |
Pumpkin Seeds | Mixed Fresh Greens | Balsamic Vinaigrette 17

Quinoa Salad (V, GF)
Boiled Quinoa | Fresh Avocado | Bell Peppers | Broccoli |
Strawberries | Leeks | Extra Virgin Olive Oil | Fresh Mint |
Lime Vinaigrette 18

Wedge Salad (GF)
Cherry Heirloom Tomato | Cucumber | Red Onion |
Shredded Carrots | Crispy Bacon Bits | Maytag Blue Cheese |
Classic Blue Cheese Dressing 18

ADD TO ANY SALAD

Organic Chicken Breast 8 | (5) Black Tiger Shrimp 9
5oz Salmon* 13 | 5oz Tuna* 13 | 5oz Prime Tenderloin* 15

APPETIZERS

Carne Asada Nachos (GF)
Tortilla Chips | Queso | Steak | Pico de Gallo |
Guacamole | Sour Cream 22

Dip of The Day & Toasted Pita
Ask Your Server about Dips of the Day Selection 15

Crispy Calamari
Spicy Marinara | Guacachile | Lemon 21

Roasted Shishito Peppers (V, GF)
Roasted on our Charcoal Grill | Ponzu Sauce 12

Flaming Kasseri Cheese
Warm Pita Wedge 16

Beef Carpaccio*
Thinly Sliced Raw Tenderloin | Diced Shallots |
Capers | Baby Arugula | Extra Virgin Olive Oil |
Crispy Parmigiano 27

Vintage Bao Buns
Crispy Pork Belly | Hoisin Sauce | Cucumbers |
Pickled Jalapenos | Carrots (3 per order) 19

5 Chicken Lollipops (All Natural | No hormones)
Tossed in homemade Spicy Chamuco Sauce,
served with Blue Cheese & Ranch 21

Spinach Artichoke Dip
Flash Fried Toasted Pita 16

Grilled Mediterranean Octopus (GF)
House-made Hummus | Roasted Roma
Tomatoes | Capers | Extra Virgin Olive Oil |
House-made Oregano Lemon Vinaigrette 27

Tempura Oysters
6 Jumbo Golden-fried Oysters | Spicy Daikon Sauce |
Spicy Mayo | Chili | Chives 29

Black Steamed Mussels*
Sautéed with Linguica Sausage Shallots | Garlic |
Chili Flakes | Parsley | White Wine | Toasted Baguette 23

Shrimp Cocktail (GF)
4 Jumbo Shrimp | Cocktail Sauce |
Creamy Horseradish Sauce 23

Fresh Seafood Platter
One Cold Water Lobster Tail (10-12oz) |
4 Tiger Shrimp | 4 Snow Crab Claws |
Ahi Tuna Tartare | Lemon | Butter | Cocktail Sauce |
Creamy Horseradish Sauce 84

Non-closed out checks are subject to a 20% Gratuity Charge. (GF) Gluten Free (V) Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.