

# Vienne

## Menu

---

### Available after 2pm.

#### Appetizers

Seasonal Salad - \$15

*Spring mix greens, red onions, cucumbers, feta cheese, chive blossoms & Lemon Feta Dressing.*

Cheese and Charcuterie Board - \$25

*3 Cheeses, 3 Charcuteries, Cornichons, Bread.*

Bread and Butter - \$5

*Mix of Breads from the Bakery and Salted Butter.*

Warm Marinated Olives - \$7

*Mix of Olives with Orange Zest, Fennel and Chili Flakes.*

Olive Tapenade - \$12

*Blend of Olives, Capers, Garlic and Lemon served with Crunchy Crostini.*

Tomato Soup - \$7.50 Bowl / \$5 Cup

*Served with Crème Fraiche and Garlic Croutons.*

House-made Terrine - \$15

*Terrine made with Dried Apricots, Pistachios and served with a side salad, pickled onions, mustard and fennel seed.*

### Available after 5pm.

#### Mains

Mediterranean Flatbread - \$20

*Olives, Basil, Spinach, Parmesan, Chili Oil, Burrata*

Prosciutto Heaven Flatbread - \$20

*Ricotta/Chevre Prosciutto, Burrata, Arugula and Honey and a Balsamic Reduction.*

Harvest Flatbread - \$20

*Seasonal Flatbread made with local and farm fresh ingredients.*

Salade Lyonnaise - \$20

*Frisée salad with lardon, shallot and sherry vinaigrette, soft boiled egg and served with sourdough crostinis.*

Chicken Pot Pie (Poulet en Croûte) - \$21

*Chicken, Potatoes, Bacon, Mushrooms and Olives, topped with Puff Pastry.*

French Onion Soup- \$15

*Caramelized Onions, savory Beef Bone Broth, baguette and Comte Cheese.*

Tomato Soup and Grilled Cheese- \$15

*Sourdough bread, clothbound cheddar and raclette cheese, served with a cup of our house made tomato soup*

Raclette Over Roasted Potatoes - \$10

*Potatoes roasted with olive oil and Black Pepper covered by melted Raclette Cheese. / Add Prosciutto - \$3.00*

# Vienne

## Menu

---

### Available after 2pm.

#### Appetizers

Seasonal Salad - \$15

*Spring mix greens, red onions, cucumbers, feta cheese, chive blossoms & Lemon Feta Dressing.*

Cheese and Charcuterie Board - \$25

*3 Cheeses, 3 Charcuteries, Cornichons, Bread.*

Bread and Butter - \$5

*Mix of Breads from the Bakery and Salted Butter.*

Warm Marinated Olives - \$7

*Mix of Olives with Orange Zest, Fennel and Chili Flakes.*

Olive Tapenade - \$12

*Blend of Olives, Capers, Garlic and Lemon served with Crunchy Crostini.*

Tomato Soup - \$7.50 Bowl / \$5 Cup

*Served with Crème Fraiche and Garlic Croutons.*

House-made Terrine - \$15

*Terrine made with Dried Apricots, Pistachios and served with a side salad, pickled onions, mustard and fennel seed.*

### Available after 5pm.

#### Mains

Mediterranean Flatbread - \$20

*Olives, Basil, Spinach, Parmesan, Chili Oil, Burrata*

Prosciutto Heaven Flatbread - \$20

*Ricotta/Chevre Prosciutto, Burrata, Arugula and Honey and a Balsamic Reduction.*

Harvest Flatbread - \$20

*Seasonal Flatbread made with local and farm fresh ingredients.*

Salade Lyonnaise - \$20

*Frisée salad with lardon, shallot and sherry vinaigrette, soft boiled egg and served with sourdough crostinis.*

Chicken Pot Pie (Poulet en Croûte) - \$21

*Chicken, Potatoes, Bacon, Mushrooms and Olives, topped with Puff Pastry.*

French Onion Soup- \$15

*Caramelized Onions, savory Beef Bone Broth, baguette and Comte Cheese.*

Tomato Soup and Grilled Cheese- \$15

*Sourdough bread, clothbound cheddar and raclette cheese, served with a cup of our house made tomato soup*

Raclette Over Roasted Potatoes - \$10

*Potatoes roasted with olive oil and Black Pepper covered by melted Raclette Cheese. / Add Prosciutto - \$3.00*