

# The Vine Cottage

6062 Lake Murray Blvd 91942-2503 · +16194650198 · Updated: Jan 14, 2026

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## APPETIZER-STYLE 9

<b>House-marinated Lucques &amp; Nicoise Olives</b>	<b>\$4.00</b>
lemon, celery, fines herbs	
<b>The Vine Cottage Bruschette</b>	<b>\$8.00</b>
artichoke grilled hearts, goat cheese, red onion, mint caprese tomato, basil, fresh mozzarella	
<b>Carlsbad Black Mussels</b>	<b>\$13.00</b>
served with yukon gold fries mariniere white wine, butter, garlic, fines herbs belgique wit beer, cream, roasted garlic, goat cheese basque lamb sausage, leeks, tomato, smoked paprika	
<b>Grilled Spiced Lamb Sausages</b>	<b>\$8.00</b>
whole-grain mustard, orange-fig jam	
<b>blue Foot Sustainable White Shrimp Tempura</b>	<b>\$9.00</b>
sriracha aioli, fresh mint chiffonade	
<b>Macaroni &amp; Artisanal Cheese Gratin</b>	<b>\$8.00</b>
la quercia pancetta, toasted bread crumbs	
<b>Specialty Fries</b>	<b>\$6.00</b>
yukon gold fries w/ truffle oil and parmesan sweet potato fries w/ smoked paprika, cilantro, and lime	
<b>House-made Soup</b>	<b>\$5.00</b>
daily selection	
<b>Epi Demi-baguette W/ Vermont Cultured Butter</b>	<b>\$3.00</b>
wheat-shaped half-baguette, baked locally by sadie rose baking co.	

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## SALADS 4

<b>Roasted Beets &amp; Wild Arugula</b>	<b>\$8.00</b>
goat cheese, scallion, fines herbs, citrus vinaigrette	
<b>Frisee W/ Orange Supremes &amp; Nicoise Olives</b>	<b>\$8.00</b>
fines herbs, creme fraiche dressing	
<b>Classic Caesar Salad</b>	<b>\$8.00</b>
hearts of romaine, house-made dressing, croutons, parmesan	
<b>Local Lettuces W/ Cucumber &amp; Grape Tomatoes</b>	<b>\$8.00</b>
fines herbs, scallion, danjou pear vinaigrette	

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## PASTAS 3

<b>Linguini Carbonara</b>	<b>\$13.00</b>
cage-free egg, la quercia pancetta, parmesan, pecorino, black pepper	
<b>Blue Foot Sustainable White Shrimp Linguini</b>	<b>\$15.00</b>
lemon, butter, garlic, tomatoes, herbs, white wine	
<b>Short Rib Rigatoni</b>	<b>\$14.00</b>
tomato, caramelized onion, gorgonzola, aged balsamic	

## SPECIALTY BOARDS 3

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<b>Charcuterie Board</b>	<b>\$15.00</b>
salami nostrano and gentile and mortadella by fra mani, la quercia prosciutto	
<b>Cheese Board</b>	<b>\$13.00</b>
rotating selection of fine regional, domestic, and imported artisanal cheeses	
<b>Combination Board</b>	<b>\$17.00</b>
a selection of both artisanal meats and cheeses	

## ENTREES 6

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<b>Braised niman Ranch Pork Shoulder</b>	<b>\$17.00</b>
marinated cucumber, cilantro, chilies, sweet-soy & apple cider reduction	
<b>Pan-seared Organic Irish Salmon W/ Herbs</b>	<b>\$17.00</b>
leeks, shiitake mushrooms, fingerling potatoes, pinot noir reduction	
<b>Grilled, Marinated jidori Chicken Thighs</b>	<b>\$15.00</b>
mediterranean herbs, grilled radicchio, goat cheese, aged balsamic	
<b>All-natural Beef Short Ribs</b>	<b>\$17.00</b>
braised w/ red wine & dried plums served w/ fingerling potatoes	
<b>niman Ranch 10oz Dry-aged Ny Strip Steak</b>	<b>\$28.00</b>
roasted shallot butter, yukon gold fries	
<b>The Vine Cottage Grass-fed Beef Burger</b>	<b>\$12.00</b>
paso prime ca beef, roasted anaheim chilies, drunken goat cheese, wild arugula, w/ yukon gold fries (add a fried cage-free egg 1.50)	

## FLATBREAD PIZZAS 5

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<b>Spiced Lamb Sausage &amp; Shiitake Mushroom</b>	<b>\$14.00</b>
mozzarella, roasted red pepper-tomato coulis, basil	
<b>Fra Diavolo Salame, Red Chili, &amp; Garlic</b>	<b>\$14.00</b>
mozzarella, roasted red pepper-tomato coulis	
<b>Grilled Chicken &amp; Artichoke Hearts W/ Pesto</b>	<b>\$14.00</b>
goat cheese, red onion, parmesan, garlic	

**Prosciutto, Caramelized Onion, & Gorgonzola**

**\$14.00**

mozzarella, dried plums, aged balsamic

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**Provencal Olives, Tomatoes, & Goat Cheese**

**\$13.00**

mediterranean herbs, red onion, roasted red pepper-tomato coulis (made w/ anchovies upon request)

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