

## BAR SNACKS

### FARM HAND RATION 10

a true vivant experience - pork pate campagne. sharp white cheddar. grain mustard. bread. add a 10oz Farm Hand \$2.

### BEER CHEESE (v) 12

four-cheese blend. herbs. Farm Hand. Big Red. soft pretzels. rosemary crostini.

### POMME FRITES (v) 7

seasoned with salt & pepper. served with aioli.

### TRUFFLE FRITES (v) 9

seasoned with salt & pepper, then finished in truffle oil. served with aioli.

### DUCK FAT FRITES 9

finished in salt & thyme. served with aioli.

### MARINATED OLIVES (vv, gs) 9

queen olives & peppadews in a house marinade.

### CROCK OF PICKLES (vv, gs) 6

house-made assortment of pickled vegetables.

## HOUSE SPECIALTIES

### CHARCUTERIE & CHEESE MP

your server will offer details on chef's handmade and curated selections.

### ESCARGOT 15

compound beer butter. parmesan. toasted bread.

### BONE MARROW 24

fennel seed crust. pickled vegetables. sea salt. toasted bread.

### DUCK NACHOS 23

duck confit. brie cream. tomatoes. caramelized onions. chives. cracklin. lemon zest.

### BUREK (v) 13

bosnian feta and filo pie. roasted pepper and eggplant ajvar. shopska salad.

### FRIED BRUSSELS SPROUTS (v) 10

smoked habanero honey. salt and pepper. Parmigiano Reggiano.

### DAILY POUTINE 17

pomme frites. coddled egg. white cheddar cheese curds. rotating house-made gravy and garnish.

### PORK TENDERLOIN 17

herb butter farro. wild berry chutney. grilled zucchini. lavender honey pork tenderloin.

### BEEF BRATWURST HASH 18

baked & smashed potatoes. brussels sprouts. lemon vinaigrette sauerkraut. caraway beer mustard.



Mon-Thurs : 3-10 ; Kitchen 3-9

Fri & Sat : 12-10 Sun: 12-9

## SANDWICH + SALAD + SOUP

### PULLED PORK MITRAILLETTE 18

smoked pulled pork. cherry onion BBQ. beet mustard. pickled red cabbage. chives. served on a hoagie with the fries on top, Belgian style. It's a meat riot!

### TEMPEH SANDWICH (vv) 18

spicy maple chipotle bbq. scallion faux aioli. dill pickle. VPF greens. split-top bun. pomme frites.

### VIVANT BURGER (gs) 24

8oz Wernette beef-blend. cooked to desired temperature. buttered pretzel bun. VPF mixed greens. seasoned tomato. pomme frites. bacon-onion marmalade. aioli. **sub gf bun +3**

### PUB BURGER (gs) 16

6oz blend of local ground chuck. VPF greens. tomato. bread & butter pickles. rooster sauce. split-top bun. pomme frites. **sub gf bun +3**

### NASHVILLE CHICKEN 18

fried chicken. nashville hot-oil. spicy aioli. dill pickles. coleslaw. brioche bun. pomme frites.

### GARDEN OF EATIN' (v) 15

F&F Italian sourdough. brie cheese spread. raw cucumber. VPF greens. pickled beet. seasoned tomato. scallion faux aioli. pomme frites.

### DUCK CAESAR SALAD 13

smoked duck ham. VPF mixed kale. garlic & black pepper croutons. parmesan. duck fat dressing.

### MONK SALAD (v) 8 | 14

kale and pepita pesto. roasted delicata. kidney, navy, and black beans tossed in lemon vinaigrette. VPF greens. cider pickled mushrooms.

### SOUP OF THE DAY 4 | 7

ask your server for today's selection.

### TIP THE KITCHEN

Our from-scratch kitchen team pours their hearts and energy into every dish. Show them some love and they'll go crazy with appreciation! \$10

## DESSERT

### FRENCH SILK PIE 12

chocolate cream pie. whipped chocolate mousse. passionfruit sauce. orange zest. add gelato \$2.

### BOURBON CARMEL PIE 11

butterscotch cremeux. apple compote. cider & sorghum reduction. dark chocolate bark. ginger snap crust. add gelato \$2.

### GELATO 8

chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel.

### (ROOT) BEER FLOAT 7 | 9

chocolate. strawberry sorbet. tahitian vanilla. sea salted caramel. your choice of root beer or beer.

ADD : +confit duck \$9. +bacon lardon \$4.  
+grilled or fried chicken, tempeh, or burger \$8.  
+cheddar, blue cheese or gruyere \$1.  
+bacon \$2  
+aioli \$.50.

SUB : truffle or duck fat frites \$1. soup or salad \$2

(v) vegetarian (vv) vegan (gs) gluten sensitive

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# HOUSE-BREWED BEER

## BIG RED

RED IPA | 6.5%abv 5oz \$3 | 16oz \$7 | 20oz \$8

## FARM HAND

FARMHOUSE ALE | 5.5%abv 5oz \$3 | 16oz \$6 | 20oz \$7

## PEACH FARM HAND

FARMHOUSE ALE | 5.5%abv 5oz \$3 | 16oz \$7 | 20oz \$8

## HEIMABRYGG\*

NORWEGIAN FARM ALE w/ MAPLE | 5%abv 5oz \$3.5 | 13.5oz \$7

## EXTRA SPECIAL BELGIAN\*

BELGIAN PALE ALE | 6%abv 5oz \$3.5 | 16oz \$7 | 20oz \$8.5

## COMETS OVER IDAHO\*

IPA | 7.7%abv 5oz \$3.5 | 13.5oz \$7

## VANILLA PUMPKIN SAISON\*

VANILLA & PUMPKIN SAISON | 7.2%abv 5oz \$3.5 | 13.5oz \$7

## PUMPKIN SAISON\*

SEASONAL SAISON | 7.2%abv 5oz \$3.5 | 16oz 7 | 20oz \$8

## SOUR PUMPKIN PATCH\*

SOUR PUMPKIN SAISON | 7.2%abv 5oz \$3.5 | 13.5oz \$7

## UF : BLUEBERRY CHERRY\*

FRUITED SOUR ALE | 5.5%abv 5oz \$3.5 | 13.5oz \$7

## PARIS\*

RED WINE BA IMPERIAL SAISON | 10.7% abv 5oz \$5 | 10oz \$10

## LOUD BRUIN\*

RED WINE BA FLEMISH-STYLE | 7.7%abv 5oz \$5 | 10oz \$10

**STEIN NIGHT - \$6 STEIN FILLS**  
MONDAY ALL DAY

**HAPPY HOURS : MONDAY - FRIDAY**  
3PM - 4PM & 8PM - 9PM

**\$15 FLIGHT & FRITES**

**\$30 FARM HAND PITCHER & PARTY BOWL**  
OF FRITES  
(SALT & PEPPER ONLY)

# CIDER & WINE

## BREWER'S CIDER

SEMI-DRY HARD APPLE CIDER | 7% ABV 5OZ \$3 | 13.5OZ \$8

**SPARKLING WINE 12% ABV 10**  
CRISP. DRY. BRIGHT.

**RED TABLE WINE 12% ABV 10**  
SMOOTH. BALANCED. AROMATIC.

**CHARDONNAY 12% ABV 10**  
SOFT. FRUITY. EASY DRINKING.

**PINOT NOIR ROSÉ 12% ABV 10**  
RICH. VIBRANT. DRY.

**GAMAY NOIR 13% ABV 14**  
MEDIUM BODIED. FRUITY. EARTHY.

## ZEROPROOF

**GRAPEFRUIT HOPWATER 5**  
HOUSE-MADE. BUBBLY. REFRESHING. MILD  
GRAPEFRUIT W/ HOPS.

**ZERO-PROOF COQTAILS 6**  
FIZZ PAS. NA MARG. COS-NO.

**FRENCH PRESS COFFEE 7**  
LOCAL ROAST FROM MADCAP COFFEE 12oz

**BRIX SODAS 3**  
COLA. DIET COLA. ROOTBEER. LEMON-LIME.  
ORANGE CREAM. GINGER BEER. TONIC.

Vivant Guest wifi password: walloonroom

Brewsader code: FarmHand

Vivant is part of a Better Drinking Culture.

We have a 4 beverage maximum for everyone's enjoyment.

## CULT PILS

PILSNER

5% ABV

16OZ \$6.50



## STRANGE RUNES\*

DOUBLE DRY HOPPED IPA | 5.5% abv

5oz \$3.5 | 13.5oz \$8

## MIDNIGHT ALCHEMY\*

PORTER | 5.2%abv 5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

## CHOCOVINO\*

RWBA COFFEE STOUT w/ CHOCOLATE&VANILLA

7.7%abv 5oz \$5 | 10oz \$10

## COQTOBERFEST\*

FEST LAGER | 5.8%abv 5oz \$3.5 | 16oz \$6.5 | 20oz \$7.5

## TROPICAL SAISON\*

MANGO & PINEAPPLE ALE 5.5%abv 5oz \$3.5 | 16oz \$6.5  
CHAMOY + TAJIN RIM \$1



## BEER FLIGHTS - 12

FOUR 5oz POURS.

BEERS MARKED WITH \* INDICATE AN  
UPCHARGE.

# SPIRITS

2oz BROAD LEAF VODKA & RUM - 7

2oz BROAD LEAF AGAVE & GIN - 10\*

2oz BURNT OFFERING BOURBON - 12\*

ADD BRIX SODA - 2

ADD TONIC or HOPSODA - 3

## SPIRIT FLIGHT - 8

FOUR 1/2oz POURS

SPIRITS MARKED WITH \* INDICATE AN UPCHARGE

## UNDERBERG - 4

ALCOHOLIC BITTER DIGESTIF 44%ABV

# VIVANT COQTAILS

## FIZZ DE PROVENCE - 14

BROAD LEAF GIN. BLUEBERRY AND

HERB DE PROVENCE SHRUB. LEMON JUICE.

SODA WATER. LAVENDER SUGAR RIM.

## PSC (PUMPKIN SPICE COQTAIL) - 14

BURNT OFFERING BOURBON. SWEET VERMOUTH.

HOUSE PUMPKIN BUTTER. LEMONJUICE.

DEMERARA SAGE SYRUP. PUMPKIN SPICE RIM.

## ESPRESSO MARTINI ITALIANO - 13

BL VODKA. HOUSE LIMONCELLO. MADCAP COLDBREW.

SWEET VERMOUTH. SIMPLE SYRUP. LEMON JUICE.

TONIC. CHOCOLATE BITTERS.

## LIMONCELLO SPRITZ - 13

HOUSE MADE LIMONCELLO. SPARKLING WINE.

## BURNT OFFERING OLD FASHIONED - 14

BURNT OFFERING BOURBON.

HOUSE SIMPLE SYRUP. ANGOSTURA BITTERS.

ORANGE BITTERS. BURNT ORANGE.

# CLASSIC COQTAILS

COSMO - 11 G&T - 11

MULE - 10 MARGARITA - 11