

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.

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.



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.

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