

vine & plate

wine bar | provisions

SHARED PLATES

Add shredded chicken to any dish +5, add grass fed rib-eye steak +\$16, add shrimp +8, add Salmon + 12

Patatas Bravas | 12

Roasted potatoes, garlic aioli, spicy bravas sauce | V | GF

Hummus Plate | 15

Cucumber, carrots, celery, toasted pita bread, garlic hummus topped with feta and paprika | V

Olive Tapenade Crostini | 16

Kalamata and Castelvetrano olives, sun dried tomatoes, goat cheese, balsamic glaze. 6 count. | V

Provoleta Steak Bites | 20

Chimi, provolone and chihuahua cheese on toasted ciabatta, topped with chipotle aioli and grass-fed sirloin bavette steak. 4 count.

Baked Goat Cheese | 15

Herbed goat cheese, Thyme marinara, pecorino romano, garlic crostini | V

Baked Brie with Toasted Almonds & Honey | 18

Served with sliced apple and garlic crostini | V

Seared Scallops | 23

Garlic, butter, lemon, and capers. 3 count.

Charcuterie Board | 26

3 meats, 3 cheeses, Marcona Almonds & walnut mix, fig jam, marinated olives, crackers, fresh fruit

Crispy Organic Chicken Wings | reg. 18, lg. 22

Whole wings, 4 ct. or 6ct, choice of garlic-pecorino-romano, spicy Korean, or honey bbq sauce, carrots, celery side of ranch or Gorgonzola dressing | GF

*Grass Fed Skirt Steak 8oz | 28

Chimichurri sauce, arugula, crostini

Cacio e Pepe | 25

Ricotta stuffed gnocchi, smoked gouda sauce, fresh cracked pepper, pecorino romano

V | vegetarian, VG | Vegan, GF | Gluten Free
Please Notify Your Server of any Allergies

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

Vegan Scallops | 16

Organic king trumpet mushrooms, sautéed spinach, roasted garlic, over quinoa | VG | GF

Salmon Cakes | 21

Remoulade sauce. 2 count.

*Free Range Australian Lamb Lollipops | 34

Two free range Australian lamb lollipops with a ginger garlic soy glaze, parsnip puree, and roasted veggie

Shrimp Avocado Bake on Rice | 21

Lightly spiced wild caught shrimp (4), chihuahua cheese, cilantro, chimichurri, crispy tortilla strips, avocado, on Mexican rice | GF

*Salmon Quinoa Bowl | 26

Quinoa, cherry tomato, English cucumber, red onion, feta cheese, arugula with a Balsamic vinaigrette drizzle, lemon, wild caught sockeye salmon fillet topped with mediterranean spices | GF

FLATBREAD

Gluten free crust +4

Honey BBQ Flatbread | 15

Personal size, honey BBQ sauce, chicken breast, fontina cheese, caramelized red onion, cilantro

Spinach Flatbread | 16

Personal size, pear, red onion, spinach, gorgonzola, honey | V

*Steak and Chimichurri Flatbread | 19

Personal size, chimichurri sauce, mushroom, red onion, grass fed sirloin bavette steak, fontina cheese, cilantro

GF Arugula Goat Cheese Flatbread | 19

Herbed goat cheese, grape tomato, red onion, arugula, white balsamic vinaigrette | V | GF

SANDWICHES

Braised Short Rib Panini | 25

Braised Short Rib, fig jam, fontina cheese, pickled red onion, mayo, and arugula, on sourdough bread

*The Little Burger | 21

American wagyu beef, chili fig jam and brie on mini brioche buns, 3 ct.

*Steak Sandwich | 27

Grass fed rib-eye, lemon pepper mayo, herbed goat cheese, arugula, tomato, mushroom, raw red onion, ciabatta roll

Holy Grail Grilled Cheese | 19

Bri and Crescenza-Stracchino cheese, raspberry jam, garlic aioli, crispy serrano ham, caramelized onion, and apple on sourdough with Pecorino Romano crust.

Monte Cristo Sliders | 3 ct. 11, 5 ct. 16

Oven roasted turkey breast, Black Forest Ham, Swiss cheese, mayo, Dijon mustard, apple on Hawaiian buns

Cuban Sliders | 3 ct. 12, 5 ct. 18

Ham, pork carnitas, mayo, dijon mustard, swiss cheese, pickle on a Hawaiian bun topped with pecorino romano

TACOS

Sweet Potato & Pineapple Al Pastor Tacos | 16

Roasted sweet potato, white onion, and pineapple with al pastor spices, avocado, and cilantro. Served with cilantro lime and Ranchero sauce on the side. Side of Mexican rice, your choice of corn or flour tortillas, 3 ct.

V | (VG without rice and sauce)

Heritage Pork Carnitas Tacos | 16

Pulled pork carnitas, white onion, salsa verde, cilantro, on a corn tortilla, and a side of Mexican rice, 3 ct.
Add Avocado +1

*Grass Fed Sirloin Steak Street Tacos | 19

Grass fed sirloin steak, white onion, salsa verde, queso fresco, cilantro, on a corn tortilla, and a side of Mexican rice, 3 ct.
Add Avocado +1

Blackened Shrimp Tacos | 21

Wild caught shrimp, avocado, cilantro, red cabbage, queso fresco, cilantro lime sauce, side of Mexican rice, your choice of corn or flour tortillas, 3ct.
Add mango salsa + 3

SALADS

Citrus Avocado Chicken Salad | 21

Spring mix, stone fruit, orange, avocado, goat cheese, tomato, red onion, cucumber, sunflower seeds, shredded chicken breast | GF

Balsamic vinaigrette, ranch, or Gorgonzola dressing

*Food may contain tree nuts, peanuts, wheat, soy, milk, eggs, fish, shellfish, and sesame. We are a small kitchen and cannot guarantee that any item is 100% free of allergens. Please alert your server of any allergies at the table.

*Steak Salad | 27

Mixed greens, fresh pear, pickled red onion, tomato, cucumber, pecans, gorgonzola crumble, house croutons, grass fed rib-eye steak
Balsamic vinaigrette, ranch, or Gorgonzola dressing

*Salmon Salad | 26

Wild caught sockeye salmon, mixed greens, red onion, pickled beets, strawberries, goat cheese, avocado, candied walnuts | **GF**
Balsamic vinaigrette, ranch, or Gorgonzola dressing

SOUP

Creamy Asparagus Soup | 6

Soup of the Day | 6

SIDES

Roasted Brussels Sprouts | 9

Red onions, balsamic fig glaze

Parsnip Puree | 7

Garden Salad | 6

Spring greens, tomato, cucumber, red onion
Balsamic vinaigrette, Ranch, or Gorgonzola dressing

Garlic Crostini | 4

DESSERT

Made In-House

Carrot Cake | 8

Pecans and cream cheese frosting
Add scoop of ice cream +3

Flourless Chocolate Cake | 8

Gluten free flourless chocolate cake with fresh Chantilly creme and strawberry coulis
Add scoop of ice cream +3

Cinnamon Apple Puff Pastry | 8

Served warm with a scoop of vanilla ice cream

BEVERAGES

Coke Products | 2.5

SPECIALS OF THE WEEK

Monday | All Draft Beer \$6

Tuesday | Take Out Tuesday

Get 15% off your order when you use the promo code **TakeOut15** at checkout
Offer valid on toast and over the phone

Wednesday | Wine Glass Wednesday

Buy one glass get one 50% off

Thursday | 1/2 Price Bottle of Wine Night

Half Price Bottle of Wine Night
*Dine-in only

HOURS

Monday | 12 pm - 10 pm

Tuesday | 12 pm - 10 pm

Wednesday | 12 pm - 10 pm

Thursday | 12 pm - 10 pm

Friday | 12 pm - 11 pm

Saturday | 12 pm - 11 pm

Sunday | Closed

***Groups of 6 or More Will Have an Auto Gratuity of 20%**

***Cards Left Behind and Unsigned Checks Will Be Charged 20% Gratuity**

***If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.**

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@THEVINEANDPLATE

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Your Boutique Neighborhood Wine Shop
Located at 129 N. Main St, Crystal Lake, IL



Shop Online and Pick Up In Store

815.893.0325 | 414 W Virginia St, Crystal Lake, IL 60014
thevineandplate.com 03.11.26

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