

VB Lounge

About VB Lounge

VB LOUNGE GETS THE "VB" PORTION OF ITS NAME FROM OUR SISTER RESTAURANT "VA BENE". BOTH RESTAURANTS ARE OWNED BY SASHA AND DONNA COSIC. THE TERM "VA BENE" TRANSLATES TO "IT'S ALL GOOD" IN ENGLISH. OUR GOAL IS TO CREATE FROM SCRATCH FOOD AND COCKTAILS AS WELL AS TO PROVIDE AN ATMOSPHERE THAT IS "ALL GOOD".

MENU BY:
EXECUTIVE CHEF: BRENT TRATTEN
SOUS CHEFS: MARTY HEINRICK, ANTHONY SOLTYS & JOSE FARIAS
GM: ROSS BRUECK

Appetizers

SOY GLAZED EDAMAME GARLIC/ GREEN ONION/ BASIL/ SEA SALT \$6

CURLY FRY STACK CHILE SEASONING/ EVOO/ CHIMICHURRI AIOLI \$6

GRILLED & CHILLED VEGETABLES CARROT/ SHISHITO PEPPER/ BROCCOLI/ RADISH/
GREEK YOGURT/ RED CHILE SAUCE / BALSAMIC \$9 *SERVED WARM UPON REQUEST*

PORK BELLY LOLLIPOP (4) SLOW ROASTED PORK BELLY/SOY REDUCTION/ PICKLED
VEGETABLES \$12

CRISPY CHICKEN DRUMMIES (4) RED CHILE GLAZE/ HOT CARROTS/ CRACKED SPICES/
\$12

MAC N' CHEESE SKILLET "CHEESE CRACKER" CRUST/ THREE CHEESE SAUCE/
BACON/ SHISHITO PEPPERS \$12

HUMMUS PLATE GARLIC & LEMON HUMMUS/ GRILLED FLAT BREAD/ ASSORTED VEGGIES/
GIARDINIERA/ CHILE OIL/ BASIL \$10

MAPLE GLAZED BRUSSEL SPROUTS PORK BELLY/ PARMESAN / GREEK YOGURT \$12

BURRATA & PROSCIUTTO ARUGULA PESTO/ BROWN BUTTER TOAST/ PICKLED ONION
SALAD \$15

MEAT & CHEESE BOARD OLIVES/ APPLE JAM/ SWEETENED MUSTARD/ FRUITS & NUTS/
GRILLED BREAD \$17

SALMON BRUSCHETTA SALMON AND CREAM CHEESE SPREAD/ ARUGULA PESTO/
ARUGULA/ CAPERS \$12

PROSCIUTTO BRUSCHETTA BÉCHAMEL/ CHEDDAR/ PICKLED ONION/
CORNICHON/ ARUGULA/ SWEETENED MUSTARD \$12

SOUP OF THE MOMENT CAN CHANGE ON A WHIM. ASK YOUR SERVER FOR DETAILS \$7

CAN'T DECIDE? LET THE CHEF CHOOSE FOR YOU..

VB BOARD CHEFS CHOICE OF APPETIZERS. RECOMMENDED FOR PARTIES OF 4 OR MORE. \$40

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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Starter Salads

VB HOUSE CHOPPED GREENS/ CUCUMBER/ CARROT/ ORANGES/ WHITE CHEDDAR/
LEMON AND HERB VINAIGRETTE \$8

"O.G." CAESAR ROMAINE/ PARMESAN CHEESE/ CROUTONS/ HOMEMADE DRESSING \$8

ANTIPASTI CHOPPED GREENS/ PARMESAN CHEESE / OLIVES/ BELL PEPPER/ RED ONION/
ITALIAN DRESSING/ BALSAMIC DRIZZLE \$9

AVOCADO CHOPPED GREENS/ CUCUMBER/ RED ONION/ RED BELL PEPPER/ ORANGES/
LEMON AND HERB VINAIGRETTE \$9.50

Main Dishes

****VB CHEESEBURGER**

HALF POUND ANGUS/ BEER BRAISED ONION/ NY WHITE CHEDDAR/
APPLEWOOD BACON/ TOMATO/HOUSE PICKLES/ MAYO/ BRIOCHE BUN/ \$14
CHOICE OF FRIES OR SIDE SALAD

****VB STEAK (10OZ)**

SILKY SMOOTH MASHED POTATO/ CHARRED BROCCOLI AND CARROT/
CHILE OIL/ BALSAMIC STEAK SAUCE \$22

NOT YOUR GRANDMA'S FRIED CHICKEN

HALF CHICKEN/ SILKY SMOOTH MASHED POTATO/
GLAZED CARROTS/ SMOKED APPLE SAUCE \$19

GLADYS' MEATLOAF

GLADYS' SECRET MEATLOAF RECIPE/ GREEN BEANS/ SILKY SMOOTH MASHED POTATO/
SHOE STRING POTATO/ MEATLOAF GLAZE \$18
CONTAINS PORK PRODUCTS

****PORK CHOP (8OZ CHOP)**

CREAMED SPINACH/ RED WINE SYRUP/ POACHED PEAR/ CRACKED SPICES \$18

****BLACKENED SALMON**

BLACK EYE PEAS/ BACON/ GARLICKY SPINACH /
HONEY BUTTERED CORN BREAD \$22

****MARKET FISH**

CHANGES WITH THE TIDES. ASK YOUR SERVER FOR DETAILS

VEGETABLE RISOTTO

PARMESAN/ ARUGULA/ OLIVE OIL/ BLACK PEPPER \$17
VEGETABLES CHANGE SEASONALLY

****STEAKHOUSE SALAD**

7OZ OF GRILLED STEAK/ ONION RINGS/ BACON/ SHISHITO PEPPERS/
SLICED MUSHROOMS/ROMAINE LETTUCE/ BLEU CHEESE/ HORSERADISH DRESSING \$19

****PUMPKIN SEED CRUSTED SALMON SALAD**

CHOPPED GREENS/ MIXED GRAINS / FENNEL/ ORANGE/
CRANBERRY VINAIGRETTE/ MINT/ PINK PEPPERCORN \$20