

LITE BITES

MEZZE PLATE

Garlicky hummus topped with house-made tomato jam an served with mini naan, seasonal crunchy veggies

CHOP CHOP WEDGE

Chopped Little gem lettuce with Chef's famous Bleu Cheese Dip, chunks of our Candied Bacon + pickled Purple Onions

BURRATA

Burrata, marinated grilled Grapes, Red Raspberries, NYS Apple Butter, Pea Shoots + crusty Bread & toasted Fennel Seed oil

CHEESE BOARD

Chef's selection of Cheeses procured from Murray's NYC with crusty bread and homemade Heirloom Tomato Jam

SPROUTS & BACON

Organic brussels sprouts, fried and tossed with our candied bacon and Fresno chili honey and a sprinkle of Maldon Salt

SLIDERS

ANIMAL SLIDERS

seared Beef Sliders, grilled Onions, American Cheese, shredded Lettuce, house-made Pickles + our Animal Sauce on Brioche buns.

NONNA'S SLIDERS

ALL-beef rustic meatballs served with spicy Vodka Sauce made with imported Calabrian Chilies, melted Mutz and house-made Honey Ricotta on Bronx-baked brioche buns.

PULLED PORK SLIDERS

slow-roasted pork shoulder tossed in Hot Honey BBQ & scratch-made Coleslaw and piled high on Brioche Buns

SHARED PLATES

SPICY CUBANO

slow-roasted Jerk Pork Shoulder, Benton's ham, Emmentaler cheese, house-made pickles and tangy cubano sauce on a pressed Bronx-baked hoagie-- Served with hand-cut shoestring Kennebec potato fries

HOT LOBSTER ROLL

Greenhead Lobster Meat poached in hot Thyme Butter and stuffed into a griddled split top Brioche roll-- served with our shoestring Kennebec Potato Fries

HVT PHILLY SANDO

shaved Ribeye, grilled Onions and Peppers, American cheese and our dreamy Beer Cheese on a soft Bronx-baked Wedge-- Served with hand-cut shoestring Kennebec fries, ketchup

SOMETHING SWEET

RUSTIC CHURROS

fried golden & rolled in ground Mexican Cinnamon and golden sugar-- served with *Coconut Milk Dulce de Leche*

SAN SEBASTIEN CHEESECAKE

classic Basque cheesecake topped with brûléed pineapple & rum compote

FUNNEL CAKE

carnival-style funnel cake, vanilla cream drizzle, powdered sugar



30 SPRING STREET | STAMFORD CT | 203. 517.9047

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KITCHEN OPEN TIL 10PM NIGHTLY

WINGS & THINGS

THRICE COOKED CHICKEN WINGS

mojo brined, lightly baked, organic chicken wings; fried golden brown delicious until they fall off the bone-- served with Chef's famous bleu cheese dip

SAUCES & RUBS *Truff-Buff, Blueberry BBQ, Garlic Parm, Ranch Dry Rub, Togarashi Dry Rub, Jamaican Jerk Dry Rub*

PIG WINGS

roasted 12 hour Pork Shanks tossed in Aleppo Chili and Hot Honey sauce and sprinkled with fresh Chives

TEXAS TWINKIES

roasted Jalapenos stuffed with New York Sharp Cheddar and Cream Cheese, Smoked Brisket--double wrapped in bacon and fried-- Drizzled with house-made Ranch dressing and chives

CHICHARRON DE POLLO

mojo brined, skin-on Chicken Thighs, dredged in rice flour and fried golden brown delicious tossed in Tajin and Maldon Salt-- served with tangy, spicy pink sauce and Tajin lime

STAFF FAVORITES

SALT & PEPPER FRIES

a pound of our Hand-cut shoestring Kennebec potato fries seasoned with salt and pepper and served with ketchup

FURIKAKE FRIES

a pound of our Hand-cut shoestring Kennebec potato fries tossed in furikake (nori, sesame, spices)--Served with yuzu miso mayo

PRETZEL NUGS & BEER CHEESE

imported Bavarian pretzel nuggets, salted and served with our dreamy beer cheese and chives

HVT CHEESY BREAD

spicy Gorgonzola fondue and toasted garlic ciabatta bread to dip

 VEGETARIAN OPTION

 GLUTEN FREE

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* GLUTEN IS NOT DENATURED IN FRYER OIL. NO GLUTEN ADDED TO THESE DISHES HOWEVER NOT CELIAC APPROPRIATE

