

VANDAL

RATHER THAN OFFERING INDIVIDUAL STARTERS AND MAIN COURSES, VANDAL SERVES DISHES THAT ARE DESIGNED FOR SHARING AND ARE BROUGHT TO THE TABLE STEADILY AND CONTINUOUSLY THROUGHOUT THE MEAL.

CLEAN + CHILLED

AVOCADO TOAST

spring peas / chipotle hummus / lemon
12

ARUGULA SALAD

ripe avocado / shallot crisps / tangy citrus vinaigrette
13

KALE CAESAR SALAD

avocado / red chile parmesan croutons
15

NEW YORK PRETZEL STEAK TARTARE*

american kobe / smoked aioli / pickled mustard seeds
18

SEARED NORI SPICED TUNA ROLL*

mango papaya salsa / wasabi crema
19

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado
19

"SOUP"

TORTILLA SOUP DUMPLINGS

queso poblano / vegetable pozole broth
16

FRENCH ONION SOUP DUMPLINGS

'The Stanton Social' classic
17

PIZZA

MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil
19

ARTISANAL PEPPERONI PIZZA

21

WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion
21

EXECUTIVE CHEF SARAH NELSON

CHEF'S FAVORITES

CAULIFLOWER TACOS

apple miso marinade / gochujang / charred scallion salsa
14

BARRIO-STYLE CHICKEN TAQUITOS

roasted guajillo sauce / avocado / crema
15

FISH TACOS

crispy corn tortillas / creamy avocado / spicy mango relish
16

CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame
17

ROASTED BONE MARROW

salsa negra / jalapeño / grilled toast
18

KOREAN BABY BACK RIBS

gochujang bbq sauce / napa slaw
23

CHIPOTLE GRILLED SHRIMP

tomatillo roasted corn + feta relish
24

PRIME MEATS

CLASSIC CHARRED KOBE STYLE BEEF BURGER *

bacon / caramelized onions / cheese / very special sauce /
hand cut fries
22

HANGER STEAK CARNE ASADA*

habanero tequila salsa / black bean purée / corn tortillas
34

PRIME SKIRT STEAK*

thai fried rice / coconut milk / lemongrass / chile
40

12 OZ FILET*

cacio y pepe polenta / black pepper oil / crispy parsnips
58

35-DAY DRY AGED 14 OZ NEW YORK STRIP*

vandal steak sauce / panko vidalia onion rings
58

CHEF/OWNER CHRIS SANTOS

SHAREABLE ENTREES

MEZZE RIGATONI

olive oil cured tomatoes / roasted eggplant /
toasted garlic + whipped ricotta
22
add spicy calabrian shrimp +10

OLD SCHOOL MEATBALLS

basil + ricotta 'manicotti'
22

HALF ROASTED CHICKEN

spiced carrot purée / green chimichurri / crispy kale
26

WASABI PEA CRUSTED SALMON*

asian pesto / soba beet salad / cashews
28

"VANDAL" CHICKEN PARM

san marzano tomatoes / fresh mozzarella / basil
29

PLANCHA SEARED SCALLOPS*

sticky rice cake / pea sprouts / mango / thai chile aioli
33

GRILLED WHOLE BRANZINO

mushroom dashi / pickled hon shimeji
35

SIDES

VIETNAMESE STREET FRIES

sweet chili ketchup / spicy roasted garlic aioli
11

CACIO E PEPE POLENTA

grana / pecorino / cracked black pepper
12

MISO GLAZED CRISPY EGGPLANT

12

GRILLED ASPARAGUS

toasted almonds / pecorino romano
14

MAC + CHEESE

broccoli / amish cheddar / pretzel breadcrumbs
15

CHEF DE CUISINE DERRICK PRINCE