

BAR *Vaux*

SMALL PLATES

HOUSE PASTA CHIPS • 13
whipped feta & ricotta, mint pesto,
pistachio, chili oil

SHRIMP COCKTAIL • 22
poached gulf shrimp,
traditional cocktail sauce, lemon

RIESLING-POACHED PEAR TOASTS • 14
whipped gorgonzola,
thyme infused honey, baguette

CHARCUTERIE BOARD • 29
prosciutto, soppressata, capicola, midnight moon,
derby sage, kalamata, castelveltrano, sour dough,
house made preserve

FIRE ROASTED CAULIFLOWER • 15
shishito pepper yogurt, pickled red onions,
dukkah, golden raisins, cilantro

MORTADELLA SANDWICH • 18
toasted focaccia, tomato basil aioli
sharp provolone



THE
RICHARDSON
HOTEL
BUFFALO NEW YORK

BAR *Vaux*

HOUSE MADE PASTA

CACIO E PEPE • 14/24

house made bucatini, roasted garlic, cracked
black pepper, pecorino

LARGE PLATES

AMERICAN WAGYU SMASH BURGER • 21

two 4oz patties, sharp white cheddar, smoked tomato jam,
caramelized onions, house made semolina bun,
french fries

FORNO

MARGHERITA • 20

tomato, fresh mozzarella, basil

DIAVOLA • 23

tomato, burrata, basil, nduja, calabrian chili, parmesan

PATATE • 21

yukon gold, red onion,
fontina & rosemary, EVOO

WILD MUSHROOM • 21

oyster & shiitake mushrooms, fontina,
garlic cream, parmesan, truffle cream

**add pepperoni - 3*



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