

Kitchen Hours: 11am – 11pm (12am Friday and Saturday)

To place a food order, please visit us at the bar

*ALL PRICES INCLUDE TAX **Suggested Wine Pairings

Smaller Plates

Garlic & Parm Fries \$7 **Vermouth

Skin-On French Fries, Roasted Garlic, Parmesan Cheese, Parsley

Brie Sticks \$8 **Chardonnay

Romesco Sauce, Blueberry Compote (3 pieces)

Cured Salmon & Goat Cheese \$10 **Rosé

Dill & Citrus Salmon, House-Made Goat Cheese, Fennel-Onion-Radish Gremolata, Fried Capers

Smoked Tuna Dip \$8 **Rosé

House Smoked Tuna, Creamy Lemon & Onion, Served with Crostinis

Crispy Peking Pig Ears \$8 **Saké

Hoisin Vinaigrette

Chorizo & Cheese Wontons \$9 **Malbec

Sofrito Vinaigrette

Octopus & Olives \$11 **Grenache

Onions, Orange, Smoked Paprika Vinaigrette

Tacos on Flour Tortillas \$5 Each **Bubbles

BBQ Shrimp Taco – Sparkling Wine Tempura, Cold Smoked Shrimp, BBQ Shrimp Aioli, Pickled Radish, Onion, and Green Tomato Relish

Fried Avocado Taco – Blue Cheese Dressing, Pickled Poblano Peppers, Cilantro

Curry Chicken Salad Tacos \$6 **Verdejo

Two Mini Fried Wonton Shells, Shredded Chicken Breast, Apples, Shallots, Celery, and Curry Dressing

Bigger Plates

Spinach & Artichoke Mac & Cheese \$9 **Chardonnay

Cavatappi Pasta, Spinach, Artichoke Hearts, Provolone, Mozzarella, Parmesan, Panko

Add Bacon \$3

Mussels & Fries \$14 **Riesling

Prince Edward Island Mussels, Coconut Curry Sauce, Thai Basil

Steak & Fries \$19 **Cabernet

8oz Prime Flat Iron Steak, Compound Butter, Fries Served Mid-Rare Unless Otherwise Requested.

Salmon & Couscous \$21 **Rosé

Sous Vide Verlasso Salmon (mid-rare), Couscous, Oyster Mushrooms, House-Made Bacon, Red Onions, Arugula, Creole-Fig Vinaigrette. Served Cold.

Substitute Olive Oil Poached Chicken Breast \$16

Sandwiches (Served A La Carte)

Bacon & Brie on Sourdough \$11 **Chardonnay

Cane Syrup Bacon, Brie Cheese, Basil-Blueberry-Black Pepper Compote

Hangover Ham Bánh Mì on Pistolette \$13 **Sangiovese

Taylor Ham, Duck Liver Mousse, Gochujang Aioli, Hoisin Vinaigrette, Pickled Daikon Radish, Carrot, Cucumber, and Jalapeño, Cilantro

Hamburger Sliders \$8 **Cabernet

House Burger Blend, Pimento Cheese, Bread and Butter Pickles, Slider Bun (2 per Order)

Fried Chicken Sliders \$10 **Syrah

Crystal-Buttermilk Fried Chicken Breast, Bourbon-Bacon Jam, Raclette Cheese (2 per order)

Salads

Caesar Salad \$7.5 **Sherry

Romaine, Croutons, House-Made Caesar Dressing

Beet Salad \$9 **Rosé

Mixed Greens, Almonds, Blue Cheese Dressing

Crab & Arugula Salad \$14.5 **Gruner Veltliner

Baby Arugula, Mint Vinaigrette, Toasted Almonds, Pickled Watermelon Rind, Lump Crab Meat

Goat Cheese Salad \$12 **Sauvignon Blanc

Mixed Greens, Shiitake Mushrooms, Toasted Pecans, Dried Cherries, House-Made Goat Cheese, Herbed Balsamic Vinaigrette

Add Chicken Breast, Duck Ham, Sautéed Shrimp \$4.5

Add Bacon \$3

Extra Stuff

Roasted Cauliflower \$5 **Riesling

Romesco Sauce

Side of Fries \$5 **Vermouth

Side Caesar Salad \$4 **Sherry

Side Mixed Greens Salad \$5 **Pinot Grigio

Desserts

Moscato Promesa Sherry Ice Cream \$5.5 **Moscato

Bacon Sprinkles

Flourless Chocolate Cake \$7.5 **Port

Blueberry Compote, Whipped Cream

Goey Butter Cake \$7 **Moscato

Mixed Berry Coulis

*Our proteins come from Springer Mountain, Berkwood Farms, Beeler's Farms, Niman Ranch, and Two Run Farms

*Whenever possible, we make everything in house

*Consuming raw or undercooked proteins may increase your risk of foodborne illness

