

## 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 Oil, 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

**Chorizo & Cheese Wontons \$9 \*\*Malbec**  
Sofrito Vinaigrette

**Sticky Pork Ribs \$11 \*\*Cabernet**  
Crispy Braised St. Louis Pork Ribs, Sticky Asian  
Glaze, Sesame, Szechuan Pepper, Pickled Cabbage

**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 House-Made Bacon \$3**

**Mussels & Fries \$14 \*\*Riesling**  
Prince Edward Island Mussels, Coconut Curry, Thai Basil

**Steak & Fries \$19 \*\*Cabernet**  
8oz Prime Flat Iron Steak, Compound Butter, Fries  
Served Mid-Rare Unless Otherwise Requested.  
**Add Lump Crab Meat \$7**

**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**

\*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

### 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

**Goat Cheese Salad \$12 \*\*Sauvignon Blanc**  
Mixed Greens, Shiitake Mushrooms, Toasted  
Pecans, Dried Cherries, House-Made Goat Cheese,  
Herbed Balsamic Vinaigrette

**Crab & Arugula Salad \$14.5 \*\*Gruner Veltliner**  
Baby Arugula, Mint Vinaigrette, Toasted Almonds,  
Pickled Watermelon Rind, Lump Crab Meat

**Add Chicken Breast, Duck Ham, Sautéed Shrimp \$5**

**Add Lump Crab Meat \$7**

**Add House-Made 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 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

