

Tapas Plates

*Asparagus Consommé with Fresh Seasonal Mushrooms,
Asparagus Tips & Local Ramps 6.5*

*Mixed Lettuce with Fresh Chèvre Croquet, Toasted Almonds,
Blood Orange and Orange-Coriander Vinaigrette 6*
with a taste of Au Bon Climat Pinot Gris/Pinot Blanc 8.5

*Caesar Salad with Parmigiano-Reggiano, Sourdough Croutons
and Anchovies 8 ****

*Salad of Baby Spinach with Manchego, Serrano Ham and
Golden Raisin - Pine Nut Dressing 7.5*
with a taste of Verget du Sud Chardonnay 10

*Asparagus, Pattypan Squash, Baby Zucchini, Raddichio and Smoked
Mozzarella Ravioli with a Madeira Reduction 10*
with a taste of Taburno Aglianico 12.25

Fried Brie with Orange Marmalade 6.5
with a taste of Innocent Bystander Sparkling Moscato 9.5

Oven- Dried Tomato, Asiago Cheese & Arugula Crostini 7.5
with a taste of Caggiano Fiagre 10

Fried Calamari with a Fire- Roasted Chili Aioli 8.5
with a taste of Hofer Gruner Veltliner 11

*House-Smoked Salmon with Cornichons, Shallots, Hard Cooked Egg,
Dill Crème Fraîche and Brioche Toast 11*
with a taste of Gruet Blanc de Noirs 13.5

*Steamed Prince Edward Island Mussels with Chorizo, Tomato-
Parmesan Broth & Black Peppercorn Croutons 10.5*
with a taste of Bodegas Muga Blanco 13

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*Fish and Chips with Malt Vinegar Gastrique, House- Made
Tartar Sauce and Coleslaw 8.5*

with a taste of Schloss Gobelsburg Brut Reserve 12

*Beef Carpaccio with Capers, Blue Cheese Aioli, Fried Julienne
Potatoes and Brioche Toast 12 ****

with a taste of La Spinetta Il Nero 15.5

*Shrimp and Cheddar Polenta with Country Ham, Local Bacon
and Smoked Tomato Jus 10.5*

with a taste of The Scrapper Cabernet Franc 14.75

*Pan-Seared Scallop over Hoppin' John and Collard Greens
with a Tabasco Butter Sauce 10*

with a taste of Aforado Albarino 13

*Pulled Confit of Duck Leg with Cheese Tortellini
in a Creamy Duck Jus 11*

with a taste of Elyse C'est Si Bon 15

*Hickory Smoked Beef Brisket on Green Onion and Potato Pancake with
Cilantro Cabbage Slaw and Guajillo Chili Sauce 9*

with a taste of La Posta Malbec 12

*Roasted Lamb Lollipop with Lemon-Fontina Enriched Risotto,
Black Walnut Pesto and Red Pepper Relish 13 ****

with a taste of La Posta Malbec 16

*Herb Roasted Half Cornish Hen with Exotic Mushrooms and
Early Peas in Sweet Onion Jus 9*

with a taste of Ramey Claret 13

Tapas Plates

Food Flights

A Flight of Smoked Salmon, Calamari and Shrimp 21
with a flight of accompanying wines 32

A Flight of Beef Carpaccio, Duck Confit and Beef Brisket 22 ***
with a flight of accompanying wines 33

A Flight of Mozzarella Ravioli, Tomato Crostini and Spinach Salad 17
with a flight of accompanying wines 25

The FDA warns that consuming raw or undercooked meat, poultry, seafoods, fishes, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.