

# Tapas Plates

*Creamy Potato and Gruyère Soup with  
Peppered Local Bacon 7.5*

*Mixed Lettuce, Fresh Chèvre Croquet, Roasted Beets, Pine Nuts  
and Roasted Garlic Vinaigrette 8*  
*with a taste of Gruet Blanc de Noirs 10.5*

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

*Salad of Arugula, Gala Apples, Candied Walnuts and Maytag  
Blue Cheese, Tossed in a Cranberry Vinaigrette 8*  
*with a taste of ABC Pinot Gris/Pinot Blanc 10.5*

*Local Beet Dip with Goat Cheese Rôtie 8.5*  
*with a taste of Altún Rioja 11*

*Smoked Duck Breast, White Beans and Exotic  
Mushroom Crostini 11*  
*with a taste of Francois Raquillet Mercurey 15*

*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 Schloss Gobelsburg Brut Reserve 14.5*

*Steamed Prince Edward Island Mussels with Sweet Italian Sausage,  
Tomato- Parmesan Broth & Black Peppercorn Croutons 10.5*  
*with a taste of Ambra Carmignano Sangiovese 13.25*

*Fried Butternut Squash Ravioli with Cranberry, Blue Cheese and Apple  
Chutney in Sage Brown Butter 8.5*  
*with a taste of Kurt Darting Riesling 11*

# Tapas Plates

*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 Tasso Ham, Local Bacon  
and Smoked Tomato Jus 10.5  
with a taste of Vinum The Scrapper Cab Franc 14.75*

*Pulled Confit of Duck Leg with Cheese Tortellini  
in a Creamy Duck Jus 11  
with a taste of Berthet-Rayne Chateauneuf du Pape Blanc 15.25*

*Pulled Short Ribs over Buttermilk-Mashed Red Skin Potatoes in Natural  
Jus with Fried Onions 11  
with a taste of Selby Merlot 14*

*Roasted Lamb Lollipops with Whole Grain Mustard-Rubbed  
Fingerling Potatoes, Haricot Verts and Black  
Currant Demi- Glace 13 \*\*\*  
with a taste of Edmunds St John Rocks & Gravel 16*

*Seared Duck Breast with Swiss Chard, Bacon -Corn Quinoa  
and Apple Cider Reduction 13 \*\*\*  
with a taste of Verget du Sud Chardonnay 15.50*

## Food Flights

*A Flight of House-Smoked Salmon, Calamari and Shrimp 20  
with a flight of accompanying wines 30*

*A Flight of Beef Carpaccio, Duck Breast Crostini and Short Ribs 23 \*\*\*  
with a flight of accompanying wines 33*

*A Flight of Beet Dip, Butternut Squash Ravioli and Arugula Salad 18  
with a flight of accompanying wines 26*

\*\*\*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.\*\*\*