

DINNER MENU



CREATE YOUR OWN PRE FIXÉ

3 Course, \$51 or \$71 with wine pairings

■ 4 Course, \$59 or \$84 with wine pairings

STARTER

Ⓞ Oysters on the Half - \$15
1/2 dozen, mignonette, cocktail sauce
Poema Cava Extra Dry

Ⓞ Shrimp Cocktail - \$15
cocktail sauce
d'Arenberg The Stump Jump White Blend

∞ Cheese + Charcuterie - \$15
choice of three
Sommelier Recommendation

Cream of Crab Soup - \$13
local fresh cream, lump crab, dry sherry, local bread
d'Arenberg The Stump Jump White Blend

French Onion Soup - \$11
gruyère, provolone, baguette crouton
Delas Côtes du Rhône

ⓕ Roasted Cauliflower Soup - \$11
coconut milk, curry, fried cauliflower
Ca' Del Sarto Pinot Grigio

Bruschetta - \$13
Butternut squash, focaccia,
Hook bleu cheese, balsamic reduction
Cavicchioli 1928 Prosecco

Lobster Mac + Cheese - \$15
house cheese blend, panko crust
Diora Chardonnay

Ⓞ Hickory Smoked Salmon - \$14
served warm with roasted portabella,
goat cheese, sweet drops, onion, balsamic reduction
Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta - \$14
marinated olives, hot honey, grilled flatbread
A to Z Rosé

Oysters Rock - \$15
andouille, pressed greens, sambucca cream
Frisk Riesling

Chef Inspired Arancini - \$12
Sommelier Recommendation

FROM THE GARDEN

Flash Grilled Romaine Caesar - \$10
crouton crumble, fried capers, aged parmesan
Noble Vines 667 Pinot Noir

Ⓞ ∞ Golden Beets - \$11
Third Way Farm mixed greens,
whipped goat cheese, grapes, candied walnuts,
honey lemon poppy seed vinaigrette
Campuguet Rosé

ⓕ Ⓞ Roasted Chickpea - \$12
cucumbers, tomatoes, black beans, onions,
hummus vinaigrette
Château La Gravière Sauvignon Blanc

Ⓞ Roasted Butternut Squash - \$12
spinach, feta, toasted quinoa, apple slices,
candied bacon, orange vinaigrette
Pine Ridge Chenin Blanc- Viognier



USDA Prime Beef - \$59

\$31 prix fixe supplement

14 oz Rib Eye

14 oz New York Strip

7 oz Filet Mignon

served with demi butter

choice of two sides



A LA CARTE

SIDES - \$5

parmesan truffle frites, wild mushrooms + roasted
onions, seasonal vegetables, herbed risotto,
roasted garlic mashed potatoes, Brussel sprouts

■ Annotations ■

∞ - May contain tree nuts

ⓕ - Vegan

Ⓞ - Gluten Free

ⓕ Featured Menu Item (no substitutions)

ENTREE

Bistro Steak au Poivre - \$31
black angus local beef, parmesan truffle frites,
peppercorn gravy
H3 Cabernet Sauvignon

Ⓞ Cider Glazed Chicken - \$28
herbed risotto, roasted brussels sprouts
Delas Côtes du Rhône

Ⓞ Shrimp & Grits - \$29
Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri
Alta Vista Vive Malbec

ⓕ Ⓞ Seared Tofu - \$27
butternut squash purée, local braised greens,
coconut cream
Haut-Blanville Reserve Chardonnay

ⓕ ∞ Scallops Tikka Masala - \$33
ginger + chili, rice, lemongrass oil
Château La Gravière Sauvignon Blanc

Ⓞ Pan Seared Market Fish - Mkt \$
prix fixe supplement
quinoa, parsnip puree, sage beurre blanc
Domaine de Vaufuget Vouvray

ⓕ Duck Breast- \$36
spicy sweet potato hash, roasted pecans,
blackberry, bourbon + apricot reduction
Velvet Devil Merlot

ⓕ Braised Gnocchi- \$30
Brad's brisket braised ragout,
homemade gnocchi, braising vegetables
H3 Cabernet Sauvignon

DESSERT

Jose's Famous Cheesecake - \$11
Villa Jolanda Moscato

Fruit Tartlet - \$11
Poema Cava Extra Dry

∞ Triple Chocolate Mousse - \$12
OZV Old Vine Zinfandel

Ⓞ Vanilla Crème Brûlée - \$10
Quinta Tawny Port

∞ Village Market Ice Cream Sundae - \$11
Oliver Cherry Moscato

Pink Peppercorn Panna Cotta- \$12
Oliver Cherry Moscato

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce
OZV Old Vine Zinfandel

Triple Cheese Focaccia - \$9
tomato jam, arugula
Noble Vines 667 Pinot Noir

Crab Dip - \$18
roasted red pepper + garlic,
artichokes, toasted baguette
Ca' Del Sarto Pinot Grigio

Dry Aged Beef Sliders - \$17
served with frites
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli
Velvet Devil Merlot

Classic Hummus - \$11
grilled flatbread
The Champion Sauvignon Blanc

Parmesan Truffle Frites - \$8
cumin aioli
Troublemaker Red Blend

∞ Cheese + Charcuterie
3 cheeses ■ 2 charcuterie- \$25
with five wine pairings - \$50

Fried Brussel Sprouts - \$14
bacon, bleu cheese, balsamic reduction
Poema Cava Extra Dry

FLATBREAD PIZZAS

Lump Crab - \$16
tomato confit, white sauce, house cheese blend
Ca' Del Sarto Pinot Grigio

Ⓧ Mediterranean - \$13
hummus, confit tomatoes, artichokes, roasted
red peppers, olive tapenade, chimichurri
Noble Vines 667 Pinot Noir

Amanté de la Carne - \$14
spicy sausage, bacon, meatballs,
marinara, house cheese blend
Delas Côtes du Rhône

Grilled Apples + Brie - \$13
ricotta, caramelized onions, prosciutto
Frisk Riesling

MUSSELS & FRITES - \$25

Brussels
Belgian ale, shallots, bacon, Hook bleu cheese
Alta Vista Vive Malbec

Ⓞ Cape Cod
white wine, garlic, lemon, herbs, sriracha pepper
Frisk Riesling

Chesapeake
local beer, Old Bay, shallots, garlic, butter
Château La Gravière Sauvignon Blanc

SEASONAL COCKTAILS - \$14

Peppermint Mocha Martini
house infused peppermint vodka, espresso vodka,
Trader Vic's chocolate, espresso, half + half

Frosted Cranberries
Koval cranberry gin, pine simple syrup, soda water

Blood Orange Margarita
reposado, blood orange juice, lime juice, agave,
blood orange foam, black lava salt rim

Fireside Smoke
spiced rum, Pama, cranberry juice, lemon,
cocktail is smoked with a torched rosemary garnish

Winter Spiced Old Fashioned
bourbon, vanilla spiced syrup, angostura bitters

HOUSE COCKTAILS - \$12

Espresso Martini
fresh brewed espresso, Kahlua,
Three Olives triple shot espresso vodka

Pairings Mule
vodka, St. George's spiced pear liqueur, lime, ginger beer

Gimlet
gin, fresh lime juice, simple syrup

Shooting Paloma
Tequila, lemon syrup, Pama, grapefruit juice

We Make a "Good Pear"
mezcal, Cointreau noir, prickly pear syrup, lime

Barrel aged Old Fashioned
bourbon, turbinado sugar, angostura bitters

Parisian Paradise
light rum, St.Germain, lime, simple syrup, splash Brut Rose

SPARKLING WINES

3oz ■ 6oz ■ Bottle

Nicolas Feuillatte Réserve Champagne Brut
9 ■ 17 ■ 54
Jacques Pelvas Brut Rosé
5.5 ■ 10.5 ■ 35
Poema Cava Extra Dry
5 ■ 9.5 ■ 32
Cavicchioli 1928 Prosecco
5.5 ■ 10 ■ 34

WHITE WINES

3oz ■ 6oz ■ Bottle

Campuguet Traditional Rosé
5.5 ■ 10 ■ 33
A to Z Rosé
5.5 ■ 10.5 ■ 34
d'Arenberg The Stump Jump White Blend
5 ■ 9.5 ■ 31
Ca' Del Sarto Pinot Grigio
5 ■ 9.5 ■ 30
Pine Ridge Chenin Blanc-Viognier
5 ■ 9.5 ■ 32
Emmolo by Caymus Sauvignon Blanc
5.5 ■ 10.5 ■ 35
Chateau La Gravière Sauvignon Blanc
5 ■ 9.5 ■ 31
The Champion Sauvignon Blanc
5 ■ 9.5 ■ 31
Haut-Blanville Chardonnay
5.5 ■ 10 ■ 33
Diora Chardonnay
5.5 ■ 10.5 ■ 35
Domaine de Vaufray Vouvray
5.5 ■ 10.5 ■ 35
Frisk Riesling
5 ■ 9.5 ■ 30

RED WINES

3oz ■ 6oz ■ Bottle

Noble Vines 667 Pinot Noir
5 ■ 9.5 ■ 31
Maison L' Envoyé Côte du Py Gamay Noir
6 ■ 11.5 ■ 39
Alta Vista Vive Malbec
5 ■ 9.5 ■ 30
Delas Côtes du Rhône
5.5 ■ 10.5 ■ 35
OZV Old Vine Zinfandel
5 ■ 9.5 ■ 32
Velvet Devil Merlot
5.5 ■ 10.5 ■ 35
H3 Cabernet Sauvignon
5.5 ■ 10 ■ 33
Troublemaker Red Blend
5.5 ■ 10.5 ■ 35
Caymus Bonanza Cellar Door Release Lot 6
Cabernet Sauvignon
6.5 ■ 12.5 ■ 40
Austin Hope Cabernet Sauvignon 1L
9 ■ 17.5 ■ 74
Caymus-Suison The Walking Fool Red Blend
9 ■ 17.5 ■ 55