

FALL DINNER MENU



CREATE YOUR OWN PRE FIXÉ

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



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

STARTER

Cream of Crab Soup - \$13

local fresh cream, lump crab, dry sherry, local bread
Nortico Alvarinho

French Onion Soup - \$11

gruyère, provolone, baguette crouton
Three Finger Jack Old Vine Zinfandel

🍷🍷 Oyster Rockefeller - \$14

andouille, seasonal greens, anisette
Frisk Riesling

🍷🍷 Mushroom Risotto - \$12

assorted mushrooms, parmesan, truffle oil
Maison L' Envoyé Côte du Py Gamay Noir

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' Envoyé Cote du Py Gamay Noir

Whipped Feta - \$14

marinated olives, hot honey, grilled flatbread
Poema Cava Extra Dry

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
Campuget Rosé

🍷🍷 Fried Chickpea - \$12

cucumbers, tomatoes, black beans, onions,
hummus vinaigrette

Emmolo by Caymus Sauvignon Blanc



From the Grill- \$59

\$31 prix fixe supplement

14 oz Rib Eye

Goat Cheese Herb Crusted Rack of Lamb

7 oz Filet Mignon

*served with choice of chimichurri,
au poivre, demi butter and 2 sides*



A LA CARTE

SIDES - \$7

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

■ Annotations ■

∞ - May contain tree nuts

🍷 - Vegan

🍷 - Gluten Free

🍷 - Featured Menu Item

ENTREE

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

H3 Cabernet Sauvignon

🍷🍷🍷 Cider Glazed Chicken - \$28

herb risotto, braised brussel sprouts, apple cider reduction
Courtois La Source Côtes du Rhône

🍷 Shrimp + Grits - \$29

Keyes Creamery smoked cheddar, Deer
Meadow Farm chorizo sausage, chimichurri

Alta Vista Vive Malbec

🍷🍷🍷 Pan seared Tofu- \$27

sweet potato hash, braised local greens,
mushroom red wine reduction

Château Laulerie Bergerac Bordeaux

∞ 🍷🍷 Scallops - \$33

creamy cauliflower puree, quinoa,
apple & almond salad

Hermann J. Wiemer Field White Blend

🍷🍷 Market Fish - Mrkt Price

roasted cauliflower, seasonal local greens,
lemon & caper beurre blanc

Domaine de Vaufuget Vouvray

DESSERT

Chef's Inspired Cheesecake - \$12
Sommelier Recommendation

🍷🍷 Lemon + Mint Custard - \$11

toasted coconut, assorted berries, mint
Cavicchioli 1928 Prosecco

∞ Triple Chocolate Mousse - \$12
white, milk + dark chocolate, hazelnuts, puff pastry,
orange caramel
Oliver Cherry Moscato

Vanilla Crème Brûlée - \$10

Quinta Tawny Port

∞ Village Market Ice Cream Sundae - \$11

Choice of local ice cream, waffle wafer, chocolate drizzle,
nut butter, whipped cream, cherry

Villa Jolanda Moscato

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce
Three Finger Jack Zinfandel

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

Crab Dip - \$18
roasted red pepper + garlic,
artichokes, toasted baguette
Angelini Pinot Grigio

Dry Aged Beef Sliders - \$17
served with frites
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli
Chateau Laulerie Bergerac Bordeaux

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

Parmesan Truffle Frites - \$9
cumin aioli
Alta Vista Vive Malbec

🍷 Shrimp Cocktail - \$16
cocktail sauce
Jacques Peltas Brut Rosé

∞ Cheese + Charcuterie
3 cheeses ■ 2 charcuterie - \$28
5 cheeses ■ 3 charcuterie - \$42
with five wine pairings - \$25

FLATBREAD PIZZAS

Lump Crab - \$16
tomato confit, white sauce, house cheese blend
Angelini 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, salumi
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
Nortico Alvarinho

SEASONAL COCKTAILS-\$14

Pumpkin + Sage Martini
Holla pumpkin vodka, butterscotch liquor, lemon juice,
brown sugar ginger + sage simple syrup

Chai Gin Sour
Koval cranberry gin, chai tea syrup, all spice dram,
Trader Vic's white chocolate

Caramelrita
house infused apple tequila, caramel, lemon juice

Fireside Smoke
Kracken, Pama, lemon juice, cranberry juice,
smoked + garnished with torched rosemary

Fall Harvest
Benchmark bourbon, spiced honey syrup,
lemon juice, orange bitters, rosemary

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

Alain Vincey Brut Champagne
9.5 ■ 17.5 ■ 65
Jacques Peltas Brut Rosé
6 ■ 11 ■ 37
Poema Cava Extra Dry
5 ■ 9.5 ■ 33
Cavicchioli 1928 Prosecco
5.5 ■ 10.5 ■ 35

WHITE/ROSE WINES
3oz ■ 6oz ■ Bottle

Campuget Traditional Rosé
5.5 ■ 10 ■ 33
Hermann J. Wiemer Organic Field White Blend
6 ■ 11.5 ■ 39
Angelini Pinot Grigio
5 ■ 9.5 ■ 31
Nortico Alvarinho
5.50 ■ 10.5 ■ 35
Pine Ridge Chenin Blanc-Viognier
5.5 ■ 10.5 ■ 35
Emmolo by Caymus Sauvignon Blanc
5.5 ■ 10.5 ■ 35
The Champion Sauvignon Blanc
5 ■ 9.5 ■ 31
Haut-Blanville Chardonnay
5.5 ■ 10.5 ■ 34
Diora Chardonnay
5.5 ■ 10.5 ■ 35
Domaine de Vaufuget 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
Courtois La Source Côtes du Rhône
6 ■ 11.5 ■ 38
Three Finger Jack Old Vine Zinfandel
5.5 ■ 10.5 ■ 35
Château Laulerie Bergerac Bordeaux
5.5 ■ 10.5 ■ 35
H3 Cabernet Sauvignon
5.5 ■ 10 ■ 33
Troublemaker Red Blend
5.5 ■ 10.5 ■ 35
Austin Hope Cabernet Sauvignon 1L
9 ■ 17.5 ■ 74
Caymus-Suison The Walking Fool Red Blend
9 ■ 17.5 ■ 55