

WINTER 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

🍷 🍷 Fried Brussel Sprouts - \$12

blue cheese, crispy bacon, balsamic & fig glaze
Jacques Peltas Brut Rosé

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
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 brussel
sprouts, 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

maple roasted carrots & parsnips, mushroom polenta,
mushroom red wine reduction

Château Lauerie Bergerac Bordeaux

🍷 🍷 Scallops - \$33

shaved brussel sprouts, potato pancakes,
caviar champagne vinaigrette

Hermann J. Wiemer Field White Blend

🍷 🍷 Market Fish - Mrkt Price

saffron rice, seasonal greens,
hot & sour broth, hot honey

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 Pelvas 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

Courtois La Source 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

- Starlight Martini

house infused peppermint vodka, creme de cacao, white chocolate liquor, vanilla syrup
- Frosted Cranberries

Koval cranberry gin, rosemary simple syrup, soda water, edible glitter
- Naughty but Nice Margarita

tequila, vanilla jalapeno honey syrup, lime juice, triple sec, vanilla syrup
- Winter Wonderland

Mur Mur coconut rum, coconut milk, lime juice, mint, coconut puree, splash of soda water
- Blackberry Smash

Benchmark bourbon, spiced hibiscus syrup, lemon juice, Angostura bitters, blackberries

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

Aubert et Fils Brut Epernay Champagne

9.5 ■ 17.5 ■ 65

Jacques Pelvas 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

6 ■ 11 ■ 37

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