

SPRING 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 - \$12

gruyère, provolone, baguette crouton

OZV Old Vine Zinfandel

ⓂⓅ Baked Oysters - \$14

chili tarragon brown butter, charred lemon wedge

Frisk Riesling

ⓂⓅ Confit Chicken Wings -14

ginger & honey glaze,
roasted peanuts, lime wedge

Jacques Pelvas Brut Rosé

Lobster Mac + Cheese - \$15

house cheese blend, panko crust

Diora Chardonnay

ⓂⓅ Chilled Asparagus - \$11

peas, wasabi, avocado, lemon, crispy chickpeas

Cavicchioli 1928 Prosecco

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

Third Way Farm mixed greens, cucumbers,

tomatoes, black beans, onions,

hummus vinaigrette

Emmolo by Caymus Sauvignon Blanc



From the Grill- \$59

\$31 prix fixe supplement

14 oz Rib Eye or New York Strip

16 oz Bone In Pork Chop

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 asparagus

wild mushrooms + roasted onions,

seasonal vegetables, herbed risotto,

roasted garlic mashed potatoes,

roasted broccoli

■ **Annotations** ■

∞ - May contain tree nuts

Ⓜ - Vegan

Ⓜ - Gluten Free

Ⓜ - Featured Menu Item

ENTREE

Bistro Steak au Poivre - \$32

black angus local beef, parmesan truffle frites,
peppercorn gravy

Robert Mondavi Cabernet Sauvignon

Ⓜ Pan Roasted Chicken - \$29

herb risotto, green beans, shitake mushroom,
dijon + cognac cream

Courtois La Source Côtes du Rhône

ⓂⓅ Scallops - \$33

carrot coulis, roasted garlic asparagus,

orange & shaved fennel salad,

fennel top gremolata

Hermann J. Wiemer Field White Blend

Ⓜ Shrimp + Grits - \$29

Keyes Creamery smoked cheddar, Deer

Meadow Farm chorizo sausage, chimichurri

Alta Vista Vive Malbec

ⓂⓅⓂ Daikon Radish "Scallops" - \$28

saffron rice, carrots, onions, mushroom,

asparagus, agave & ginger glaze

Château Laulerie Bergerac Bordeaux

ⓂⓂ Market Fish - Mrkt Price

everything bagel crusted, tzatziki,

warm fennel, tomato & celery salad, roasted broccoli

Domaine de Vaufuget Vouvray

DESSERT

Chef's Inspired Cheesecake - \$12

Sommelier Recommendation

ⓂⓂ Avocado + Lime Mousse - \$11

mint, toasted coconut, pecans, dates, cocoa nib crust

Cavicchioli 1928 Prosecco

∞ Triple Chocolate Mousse - \$12

white, milk + dark chocolate, hazelnuts, puff pastry,
orange caramel

Oliver Cherry Moscato

Chef Inspired 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

OZV Old Vine 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

Kennett Square - \$14

herbed ricotta, caramelized onions, roasted

garlic, mushrooms, hot honey

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

Lychee Spritz

lychee vodka, vanilla syrup, lemon juice,

cherry blossom tonic water

Key Lime Refresher

gin, key lime juice, white chocolate liquor, ginger syrup,

soda water

Hibiscus + Ginger Paloma

reposado tequila, hibiscus + ginger syrup, lime juice,

grapefruit juice, Buckspice Bitters

Rumtini

Trader Vic's dark rum, banana liquor, orgeat, lime juice,

Angostura bitters, egg white

Sweet Tea Bourbon Smash

Benchmark bourbon, berry tea, lemon juice,

Cocchi Rosa Apertif, mint simple syrup

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 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

Courtois La Source Côtes du Rhône

6 ■ 11.5 ■ 38

OZV Old Vine Zinfandel

5.5 ■ 10.5 ■ 35

Château Laulerie Bergerac Bordeaux

5.5 ■ 10.5 ■ 35

Robert Mondavi Private Selection 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