

SUMMER DINNER MENU



CREATE YOUR OWN PRE FIXÉ

3 Course, \$52 or \$72 with wine pairings

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

STARTER

Cream of Crab Soup - \$14

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

French Onion Soup - \$12

gruyère, provolone, baguette crouton
OZV Old Vine Zinfandel

ⓕ Kaki Fry Oysters - \$14

chili lime slaw, horseradish tartar sauce
Frisk Riesling

ⓕ Mini Crab Cakes - \$16

ancho chili & jalepano cakes,
cilantro lime crema, pico
Jacques Pelvas Brut Rosé

ⓕ Ⓥ Tomato Bruschetta - \$12

basil, 18 year aged balsamic, toasted baguette
Angelini Pinot Grigio

Whipped Feta - \$14

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

Chef Inspired Arancini - \$12

Sommelier Recommendation

ⓕ Beef Tartare - \$14

filet, chimichurri, fire roasted red pepper & caper aioli,
grilled flatbread

Maison L' Envoyé Côte du Py Gamay Noir

■ Annotations ■

∞ - May contain tree nuts

Ⓥ - Vegan

ⓖ - Gluten Free

ⓕ - Featured Menu Item

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FROM THE GARDEN

Flash Grilled Romaine Caesar - \$10

crouton crumble, fried capers, aged parmesan
Noble Vines 667 Pinot Noir

ⓖ ∞ Golden Beets - \$11

mixed greens, whipped goat cheese,
grapes, candied walnuts,
honey lemon poppy seed vinaigrette
Campuguet Rosé

Ⓥ ⓖ Fried Chickpea - \$12

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

7 oz Filet Mignon

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

A LA CARTE

SIDES - \$7

parmesan truffle frites,
wild mushrooms + roasted onions,
seasonal vegetables, herbed risotto,
roasted garlic mashed potatoes,
corn & bacon hash, coconut rice

ENTREE

Bistro Steak au Poivre - \$33

black angus local beef, parmesan truffle frites,
peppercorn gravy

H3 Cabernet Sauvignon

ⓖ ⓕ Chicken Madeira - \$30

herb risotto, shitake mushroom,
madeira demi pan sauce

Courtois La Source Côtes du Rhône

ⓕ ⓖ Scallops - \$33

corn & bacon hash, lemon & dill cucumber
salad, salsa verde

Hermann J. Wiemer Field White Blend

ⓕ ⓖ Grilled Shrimp- \$31

corn coulis, roasted vegetables, chimichurri
Alta Vista Vive Malbec

ⓕ ⓖ Ⓥ Teriyaki Daikon Radish- \$28

coconut rice, sauteed kale & mushroom

Château Laulerie Bergerac Bordeaux

ⓖ ⓕ Market Fish - Mrkt Price

charred cherry tomatoes, squash noodles, salmoriglio

Domaine de Vaufruguet Vouvray

DESSERT

Chef's Inspired Cheesecake - \$12

Sommelier Recommendation

ⓖ Ⓥ Deconstructed Pina Colada - \$11

banana "mousse", pineapple chutney,
flambeed banana, toasted coconut
La Gioiosa Prosecco

∞ Triple Chocolate Mousse - \$12

white, milk + dark chocolate, candy walnuts,
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

Lobster Mac + Cheese - \$16

house cheese blend, old bay

Diora Chardonnay

∞ 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

Tiki Tini

vodka, John D Taylor's velvet falernum, orgeat, lime juice,
lemon juice, hibiscus syrup,

Strawberry Rhubarb Martini

gin, strawberry + rhubarb simple syrup, strawberry liquor,
lemon juice

Pina Colada Margarita

Patron pineapple, Anteel coconut lime tequila, lime
juice, coconut puree, coconut milk, Luxardo cherry juice

Key Lime Mojito

Myers Platinum Rum, key lime juice, coconut milk,
coconut puree, mint, soda water

Pineapple Upside Down

Jim Beam pineapple whiskey, egg white, all spice dram,
lemon juice, pineapple juice, vanilla 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

10.5 ■ 17.5 ■ 66

Jacques Pelvas Brut Rosé

7 ■ 12 ■ 38

Poema Cava Extra Dry

6 ■ 10.5 ■ 35

La Gioiosa Prosecco

6.5 ■ 11.5 ■ 36

WHITE/ROSE WINES

3oz ■ 6oz ■ Bottle

A to Z Rosé

6.5 ■ 11.5 ■ 35

Campuket Traditional Rosé

6.5 ■ 11 ■ 34

Hermann J. Wiemer Organic Field White Blend

7 ■ 12.5 ■ 40

Nortico Alvarinho

6.5 ■ 11.5 ■ 36

Pine Ridge Chenin Blanc-Viognier

6.5 ■ 11.5 ■ 36

Emmolo by Caymus Sauvignon Blanc

6.5 ■ 11.5 ■ 36

The Champion Sauvignon Blanc

6.5 ■ 11 ■ 34

Haut-Blanville Chardonnay

7 ■ 12 ■ 38

Diora Chardonnay

6.5 ■ 11.5 ■ 36

Domaine de Vaufruy Vouvray

6.5 ■ 11.5 ■ 36

Frisk Riesling

6 ■ 10.5 ■ 32

RED WINES

3oz ■ 6oz ■ Bottle

Noble Vines 667 Pinot Noir

6 ■ 10.5 ■ 32

Maison L' Envoyé Côte du Py Gamay Noir

7 ■ 12.5 ■ 40

Alta Vista Vive Malbec

6 ■ 10.5 ■ 33

Courtois La Source Côtes du Rhône

7 ■ 12.5 ■ 39

OZV Old Vine Zinfandel

6.5 ■ 11.5 ■ 36

Château Laulerie Bergerac Bordeaux

6.5 ■ 11.5 ■ 36

H3 Cabernet Sauvignon

6.5 ■ 11 ■ 34

Troublemaker Red Blend

6.5 ■ 11.5 ■ 36

Austin Hope Cabernet Sauvignon 1L

10 ■ 17.5 ■ 75

Caymus-Suison The Walking Fool Red Blend

10 ■ 17.5 ■ 56