

FALL 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
Haut-Blanville Chardonnay

French Onion Soup - \$13

gruyère, provolone, baguette crouton
Maison L' Envoyé Côte du Py Gamay Noir

Butternut Squash Soup - \$12

brown suger crouton, fried sage
Frisk Riesling

Ⓥ Pumpkin Hummus - \$12

roasted pumpkin seeds, flatbread, carrot ribbon
Domaine de Vaufuget Vouvray

Beef Tartare - \$15

filet, fire roasted red pepper & caper aioli,
cured egg yolk, roasted garlic cracker,
rosemary + sage chimichurri
Famille Lancon La Solitude Côtes du Rhône

Chef Inspired Arancini - \$12

Sommelier Recommendation

Mini Crab Cakes - \$16

horseradish tartar sauce, pepper + sage gremolata
Nortico Alvarinho

■ Annotations ■

∞ - May contain tree nuts

Ⓥ - Vegan

ⓖ - Gluten Free

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

FROM THE GARDEN

Romaine - \$11

flash grilled, parmesan crisp, fried capers,
brioche crumble, pecorino romano, caesar dressing
Noble Vines 667 Pinot Noir

ⓖ ∞ Beets - \$11

roasted beets, shredded apple,
walnut crumble, walnut coated goat cheese,
maple + apple butter vinaigrette
Pine Ridge Chenin Blanc-Viognier

Ⓥ Kale - \$12

cranberry jam, apple, cucumbers,
leeks, toasted almonds, rosemary croutons,
ginger infused balsamic, olive oil
Château Grand-Portail La Croix Blanche Bordeaux

MUSSELS & FRITES - \$25

Brussels

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

ⓖ Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper
Frisk Riesling

ⓖ Marinière

butter, shallot, garlic, white wine, parsley
Nortico Alvarinho

FROM THE GRILL - \$59

\$31 *prix fixé supplement*

14 oz Rib Eye or New York Strip

7 oz Filet Mignon

*served with choice of
rosemary + sage chimichurri,
peppercorn gravy, demi butter and 2 sides*

A LA CARTE

SIDES - \$7

parmesan truffle frites, cauliflower rice,
brussels sprouts, au gratin potatoes,
herbed risotto, andouille grits,
mushrooms + caramelized onions
butternut squash puree

ENTREE

Bistro Steak au Poivre - \$33
black angus local beef, parmesan truffle frites,
peppercorn gravy
H3 Cabernet Sauvignon

ⓖ Cider Glazed Chicken - \$30

pan seared, roasted brussels sprouts,
herbed risotto
Diora Chardonnay

ⓖ Shrimp & Grits - \$30

andouille grits, cajun trinity vegetables,
citrus BBQ sauce
Alta Vista Vive Malbec

ⓖ Ⓥ Cauliflower Steak- \$28

cranberry gastrique, butternut squash puree,
sautéed kale, coconut curry marinade
Poema Cava Extra Dry

ⓖ Market Fish - Mrkt Price

pine nut dust, cauliflower rice,
sautéed leeks + parsnips, chili beurre blanc
Hermann J. Wiemer Field White Blend

ⓖ Duck Cassoulet- \$31

duck confit, braised white beans, sausage
OZV Old Vine Zinfandel

DESSERT

Cheesecake - \$11

Chef inspired, ask your server
La Gioiosa Prosecco

ⓖ ∞ Flourless Chocolate Torte - \$12

brandy cherries, pistachio, orange zest,
whipped ganache
Quinta Ruby Port

Thousand Layer Apple - \$12

maple oat crumble, apple cider cinnamon caramel,
cranberry gel, whipped cream, apple crisp
Villa Jolanda Moscato

The Ice Cream Experience

ask your server

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
Circa Pinot Grigio

Dry Aged Smash Sliders - \$17
served with parmesan truffle frites
Brad’s Farm beef, bacon, caramelized onions,
Coopers cheddar, cumin aioli
Château Grand-Portail La Croix Blanche Bordeaux

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

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

Whipped Brie - \$14
balsamic apple chutney, lavender honey,
crostini
Poema Cava Extra Dry

FLATBREAD PIZZAS

Lump Crab - \$16
tomato confit, white sauce, house cheese blend
Circa Pinot Grigio

Great Pumpkin - \$13
pumpkin hummus, toasted pumpkin seeds,
carrot ribbons, sage artichokes,
cranberry gastrique
Pine Ridge Chenin Blanc-Viognier

Gobble Till You Wobble - \$14
roasted turkery, cranberry jam, caramelized onions,
goat cheese, rosemary + sage chimichurri
Château Grand-Portail La Croix Blanche Bordeaux

Grilled Apples & Brie - \$14
ricotta, caramelized onions, andouille sausage
Frisk Riesling

ZERO PROOF-\$10

Fall Punch
non-alcoholic rum, apple cider,
pomegranate juice, soda water

Apple Bliss Margarita
non-alcoholic tequila, apple butter syrup,
lemon juice, chai syrup

Pumpkin Delight
non-alcoholic vodka, pumpkin spice puree,
lemon juice, maple syrup

Apple Cinnamon Mule
non-alcoholic whiskey, ginger beer.
apple cinnamon syrup, lemon juice

Espresso No-tini
espresso, coffee, simple syrup, dairy free

SEASONAL COCKTAILS-\$14

Pumpkin Spice Martini
Van Gogh pumpkin spice vodka, old line barrel aged maple
syrup. Amaro Nonino, all spice bitters

Cran Spritz
Koval cranberry gin, Pama, Aperol, cranberry juice, prosecco,
club soda, dehydrated orange

Apple of My Chai
reposado tequila, apple butter, lemon juice, chai syrup,
dehydrated apple

Harvest Spice
Case 1 aged rum, St. George spiced pear, pear nectar,
Old Line barrel aged maple syrup, ginger beer, rosemary

Bourbon Cinnamon Sour
Benchmark bourbon, lemon juice, cinnamon apple
simple syrup, all spice dram, egg white

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
11 ■ 18.5 ■ 66
Jacques Peltas 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

Campuget Traditional Rosé
6.5 ■ 11 ■ 34
Hermann J. Wiemer Organic Field White Blend
7 ■ 12.5 ■ 40
Circa Pinot Grigio
6 ■ 10.5 ■ 32
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 ■ 35
Haut-Blanville Chardonnay
7 ■ 12 ■ 38
Diora Chardonnay
6.5 ■ 11.5 ■ 36
Domaine de Vaufuget 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
Famille Lancon La Solitude Côtes du Rhône
7 ■ 12.5 ■ 39
OZV Old Vine Zinfandel
6.5 ■ 11.5 ■ 36
Château Grand-Portail La Croix Blanche 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
11 ■ 18.5 ■ 75
Caymus-Suison The Walking Fool Red Blend
11 ■ 18.5 ■ 56