

## Appetizers

### **Chardonnay Poached Pear Salad** gf | can be vegan

(Little Sheep Sauv Blanc 2016 8/32)

Local greens, espresso cheddar, toasted pecans, tart cranberries,  
pear vinaigrette 10

### **Oyster Three Ways**

(Villa Pozzi Pinot Grigio 2016 8/32)

On the half shell with champagne granite (2), Cornmeal fried with lavender  
aioli (2), Grilled with bacon compound butter and old bay crumbs (2) 15

### **Spicy Tofu Lettuce Wraps** gf | vegan

(Matsu Tempranillo 2016 10/40)

Grilled tofu, carrots, shaved radish, cucumber ribbons,  
sesame peanut dipping sauce 10

## Entrees

### **Parmesan Ravioli**

(Sea Sun Chardonnay 2016 8/32)

Butter poached Maine lobster tail, local spinach, sautéed onions, confit  
tomatoes, chardonnay lobster cream broth 25

### **Local Mushroom Risotto** gf | can be vegan

(Pacific Noir Pinot Noir 2017 10/40)

Grilled asparagus tips, pecorino-romano cheese, shitake bacon, topped with  
smoked beet tartare 20 + choice of protein (additional charge)

### **Cast Iron Seared Filet**

(Terrazas Malbec 2017 8/32)

Caramelized cipollini onions, dauphine potatoes, roasted baby carrots,  
bourbon au poivre sauce 25

## Dessert

### **Chocolate Tart** vegan

Strawberry Foam 7

### **Banana Fosters Pot De Crème** gf (must be 21)

Brown sugar topped with flaming rum 7

### **NY Cheesecake** gf

Raspberry couli, chocolate shavings 7

### **Woodside Farm Ice Cream** vegetarian

Vanilla, Chocolate, Peppermint, and Raspberry Sorbet 4

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## **Featured Drinks**

### **House-Made Limoncello**

Vodka infused with Myers Lemon peels, blended with simple syrup 3

### **Love Potion**

Tito's vodka, violet liqueur, maraschino liqueur, lemon juice 9

### **State Lines**

Sagamore Rye, maraschino liqueur, yellow chartreuse, lemon juice 9