

Explore handcrafted dishes designed to pair perfectly with your wine.

## ARTISAN BOARDS

### Charcuterie Board\*\* \$36

Chef's selection of artisan meats & cheeses, served with nuts, olive mix, pickled cherries, housemade mustard, and crostini

### Mezze Board \$16

White bean & rosemary dip, whipped red pepper feta, olive tapenade, garlic herb naan

## SOUP/SALAD

### Roasted Cauliflower Soup\*\* V, GF, DF \$12

Cauliflower, coconut milk, pepitas, smoked paprika oil

### Uncorked Wedge Salad \$13

Housemade Stilton dressing, bacon, red onion, cherry tomatoes, Stilton crumbles, black pepper

## LARGE PLATES

### Pan Seared Salmon\* \$24

Confit fennel, lemon beurre blanc, Brussels slaw

### Beef Birria Bites\* GF \$26

Fried polenta, braised short ribs, birria sauce, pickled red onion, cotija

### Asian Slaw Burger\* \$21

Bootheel 7 Ranch ground beef, Asian inspired slaw, gruyère, sriracha aioli, brioche bun

### Pasta Bolognese \$26

Housemade pasta, Bootheel 7 Ranch ground beef, ground pork, pancetta, white wine, parmesan, chive

## SHAREABLES

### Patatas Bravas V, GF, DF \$13

Crispy potatoes, paprika tomato sauce, garlic aioli, smoked paprika, microgreens

### Korean BBQ Cauliflower Bites \$14

Housemade sauce, toasted sesame seeds, scallions

### Albondigas Skewers GF \$15

Ground lamb & pork, whipped goat cheese Tzatziki, lemon, garlic, cucumber, mint

### Buffalo Chicken Caesar Sliders \$18

Fried chicken thighs, Frank's Hot Sauce, Caesar dressing, parmesan cheese, shredded Brussels, slider bun

## BRUSCHETTA

### Select Any 2 Bruschetta Options \$24

- Whipped Ricotta, Caramelized Onion, Sautéed Mushrooms, Arugula, Toasted Pine Nuts\*\*
- Short Ribs, Spinach, Goat Cheese, Wild Mushrooms, Olive Oil, Chili Flakes
- Poached Pear, Prosciutto, Goat Cheese, Balsamic Reduction, Toasted Walnuts, Scallions\*\*
- Pesto, Walnut Kale Pesto, Blistered Tomato, Red Onion, Mozzarella, Basil, Balsamic Glaze\*\*

## DESSERTS

### Bourbon Crème Brûlée\*\* \$13

Maple Pecan Brittle

### French Press CORVUS Coffee \$7

Please allow a few "flavor dwelling" minutes

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*These items may contain peanuts and/or tree nuts.

Please inform your server of any food allergies before ordering.

A 4% Kitchen Appreciation Fee supports fair wages for our culinary team. For parties of 6 or more, a 20% gratuity will be automatically added.

All gratuities are shared among our team members.