

Food Menu

Bacon Wrapped Dates - 10**

Tenderbelly Bacon ~ Brie ~ Almond ~ Apple Butter
Suggested Pairing: OZV Rose

Burrata & Slow Roasted Tomatoes - 14

Warmed Baguette ~ Arugula ~ Garlic Oil
Basil ~ Vincotto Reduction
Suggested Pairing: L'Etang Picpoul

Fried Calamari - 12

Spicy Tomato Jam ~ Kalamata Olive Aioli ~ Lemon
Suggested Pairing: Mahi Sav Blanc

Goat Cheese Fettuccine Alfredo - 16

Grilled Chicken ~ Sautéed Fennel ~ Spinach ~ Roasted Red
Pepper ~ Lemon Zest ~ Crispy Salame Calabrese
Suggested Pairing: Foris Chard



Artisan Cheese and Cured Meat Board**

*Build your Own Cheese and Meats Board
Combination of Cheeses and Meats Encouraged
Each board comes with:*

*Marinated Olives ~ Nuts ~ Pickled Cherries ~ Cornichon
House Made Ale Mustard ~ Apple Butter ~ Crostini*

2 Cheeses - \$13

2 Meats - \$12

4 Cheeses - \$26

4 Meats - \$24

Ask your server for suggested wine pairing and today's selection

Soy Ginger Wings - 12

Blistered Shishito Peppers ~ Spicy Tamarind Sesame Aioli
Suggested Pairing: Dr. Loosen Extra Brut

Char Siu Sliders - 13

Roasted Pork ~ Sweet Soy Barbecue ~ Pickled Cucumbers and
Onion ~ Wasabi Mayo ~ House Made Potato Chip
Suggested Pairing: Domaine Justin Girardin

Berry and Arugula Salad ** - 11

Strawberries ~ Blueberries ~ Raspberries ~ Toasted Almonds ~
Shaved Parmesan ~ Roasted Rhubarb Champagne Vinaigrette
Suggested Pairing: La Bernarde Rose

Chilled Avocado & Cucumber Soup - 12

Jalapeno ~ Pickled Onion Relish ~ Crispy Bacon
Crème Fraiche
Suggested Pairing: Empire Estate Riesling

Flatbread - 14

1 - Mozzarella ~ Roasted Tomatoes ~ Basil ~ Garlic Oil
2 - Herbed Goat Cheese ~ Chicken ~ Caramelized Onion ~
Sundried Tomatoes ~ Arugula ~ Balsamic Vinaigrette
Suggested Pairing: Retromarcia Chianti

Red Wine Poached Pear - 9

Honey Labneh ~ Oatmeal Cookie Cracklin ~ Strawberry

French Press CORVUS Coffee - 6

Please allow a few "flavor dwelling" minutes.



***Contains peanuts and/or tree nuts*