

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

SALADS

Citrus & Arugula Salad GF \$13

Arugula, Mandarin oranges, goat cheese, pomegranate seeds, red onion, cherry tomatoes, honey dijon dressing

Uncorked Wedge Salad GF \$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

Steak Frites* GF \$28

Bootheel 7 Ranch flat iron steak, pink peppercorn cream sauce, rosemary parmesan fries with garlic aioli, arugula salad

Bootheel 7 Ranch Burger* \$18

Red wine mustard, caramelized onion, sautéed mushrooms, melted brie, arugula

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

Parmesan Rosemary French Fries \$10

Fries, Rosemary, Parm, Garlic Aioli

BRUSCHETTA

Select Any 2 Bruschetta Options \$24

- Whipped ricotta, caramelized onion, sautéed mushrooms, arugula, toasted pine nuts**
- Fig, prosciutto, whipped goat cheese, toasted pine nuts**
- White bean & rosemary, saffron peppers, crumbled feta, chives
- Walnut kale pesto, blistered tomato, red onion, mozzarella, basil, balsamic glaze**

DESSERTS

Bourbon Crème Brûlée** \$13

Maple pecan brittle

Chocolate Olive Oil Cake \$13

With cabernet buttercream

Please inform your server of any food allergies before ordering.

* 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.

4% Kitchen Appreciation Fee will be added to all checks this supports fair wages for our culinary team.

Tables of 6 or more a 20% auto gratuity will be added to the check, which supports our staff.

All gratuities are shared among our team members.