

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

LARGE PLATES

Steak Frites* 30

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

Bootheel 7 Ranch Burger* 19

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

Miso Glazed Salmon* 26

Tempura vegetables, furikaki cauliflower puree, shishito pepper emulsion, sweet soy

Pasta Bolognese 26

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

BRUSCHETTA

Select Any 2 Bruschetta Options 25

- 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**

SHAREABLES

Albondigas Skewers GF 16

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

Patatas Bravas V, GF, DF 14

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

Korean BBQ Cauliflower Bites 15

Housemade sauce, toasted sesame seeds, scallions

Parmesan Rosemary French Fries 10

Fries, Rosemary, Parm, Garlic Aioli

SALAD

Uncorked Caesar Salad 15

Housemade Caesar dressing, garlic croutons, romaine, shaved parm

*Add protein: Steak \$15, Chicken \$8, Salmon \$12

DESSERTS

Bourbon Crème Brûlée** 13

Maple pecan brittle

Seasonal Bread Pudding 13

Ask for today's selection

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 to support fair wages for our culinary team

20% auto gratuity will be added to the check for tables of 6 or more, which supports our staff

All gratuities are shared among our team members.