



EATS

We know that nothing goes better with wine than food, so we craft mouthwatering seasonal American cuisine. Our dishes are carefully thought-out flavor combinations concocted with the freshest foods of the season. Our plates are made for sharing, so order a few and enjoy as they come out of the kitchen.

Executive Chef: David Colston



Kitchen Hours:

Monday-Thursday, 6:00pm to 11:00pm

Friday, 5:00pm to 12:00am

Saturday, 2:00pm to 12:00am

Sunday, 2:00pm to 11:00pm

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ANTIPASTI

We suggest a mix and match of the below antipasti (minimum 3 items).
Cheese, charcuterie, spreads, and pâtés come with sliced toasted baguette.

\$3 * VEGETABLES

Citrus-Herb Marinated Olives
Housemade Mixed Vegetable Pickles
Marinated and Roasted Sweet Peppers
White Wine Marinated Button Mushrooms

\$4 * CHARCUTERIE

Chorizo Secco
Cacciatorini al Diavolo
Finnochietta
Wild Boar Sopressata
House Cured Salmon
White Anchovies

\$5 * PÂTÉS

Duck Liver Pistachio and Dried Cherry Pâté
Chicken Liver and Crimini Pâté
Pork Rilette
Green Lentil and Walnut Pâté (vegetarian)

\$4 * SPREADS

Spiced Eggplant
Roasted Garlic and White Bean

\$4 * CHEESES

Chevroton
Landaff
Moses Sleeper
Cabot Cloth-Bound Cheddar
Fourme d'Ambert
Roncal
Mozzarella Ciliegine

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BAR SNACKS * \$7

Mixed root vegetable chips and maple cayenne nuts

EDAMAME * \$7

Soy beans sautéed in the pod with sea salt and sesame seeds

SAUTÉED SHISHITO PEPPERS * \$8

Sweet Japanese peppers blistered in a pan, tossed with sumac and Maldon sea salt

FIG BRUSCHETTA * \$10

Black Mission figs thinly sliced and served over housemade ricotta cheese and toasted bread. Finished with honey and a sweet balsamic reduction.

LACINATO KALE SALAD * \$12

Thinly sliced dinosaur kale with pink lady apple, shaved fennel, celery root, parsley, and walnuts in a sherry vinaigrette

GRILLED HALOUMI CHEESE SALAD * \$13

This goat and sheep's milk cheese from Cyprus is grilled and served with watermelon, grapefruit, baby red mustard, and fresh herbs in a lemon vinaigrette.

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CHILLED BAKED CANADIAN ATLANTIC SALMON * \$13

Served over a cold salad of new potatoes, green beans, Niçoise olives, capers, and fresh herbs

TURKEY MEATBALLS * \$13

Lean ground turkey meatballs tossed in herb butter with escarole and pine nuts

BAKED GOAT CHEESE AND BREAD * \$14

Melted slice of soft-rinded Bucheron goat cheese served with smoked cantaloupe jam and toasted bread

SPICY OCTOPUS AND YUCA * \$14

Salad of thinly sliced grilled octopus marinated in chiles and herbs. Served over slow roasted yuca with black olive purée, sweet pickled radish, and mustard greens.

NEW ZEALAND COCKLES IN SPICY COCONUT CURRY BROTH * \$15

Prepared in a Thai style with lemongrass, ginger, and fresh herbs.
Served with toasted bread.

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VEGETARIAN FLATBREAD * \$12

Roasted cauliflower, kale, and gruyère cheese over caramelized onions and fresh herbs

ARTICHOKE FLATBREAD * \$13

Marinated artichoke hearts, roasted shishito peppers, castelvetro olives, housemade ricotta, and shaved sheep's milk cheese

DUCK CONFIT FLATBREAD * \$15

Slow braised Long Island duck over arugula, caramelized shallots, and porcini mushrooms. Finished with shaved sheep's milk cheese and fresh herbs.

LEMON CHEESECAKE * \$7

Sweet lemon cheesecake with graham cracker crust, seasonal fruit compote, and mint

CHOCOLATE BROWNIE * \$8

Warm chocolate brownie with orange caramel, whipped cream, and sea salt