

MENU

PRESENTED BY CHEF BARBARA LLEWELLYN



BITS & BITES

Homemade Potato Chips	\$5
Brown Sugar Rosemary Cashews	\$5
Orange and Thyme Marinated Olives	\$4

SMALL PLATES & PAIRINGS

Cup of Seasonal Soup – with half a Panini (add \$3) or with Mixed Green Salad (add \$2) <i>Recommended Pairing: Cupcake Vineyards Sauvignon Blanc or Headsnapper Malbec</i>	\$7
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Southwestern Caesar Salad – Black beans, corn, fresca tome, tortilla strips <i>Recommended Pairing: Picazo Sauvignon Blanc, Brophy Clark Chardonnay or Chockstone Riesling</i>	\$9
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Farmstead Cheeseboard –Teleme, Pt. Reyes Blue, Grafton Cheddar, Midnight Moon (goat), homemade cracker bread, crostini, grissini & seasonal accoutrements <i>Recommended Pairing: Chateau LaRoque Bordeaux</i>	\$16
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Ahi Tuna Tartar Tower – cucumber, avocado, radish, wasabi aioli & coriander oil served with wonton chips <i>Recommended Pairing: Brophy Clark Pinot Noir</i>	\$15
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Sautéed Crab Cakes – chipotle aioli over organic mixed greens & champagne vinaigrette <i>Recommended Pairing: Cupcake Vineyards Pinot Grigio or Sauvignon Blanc</i>	\$12
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Braised Short Ribs – with Anson Mills Cheesy Grits & seasonal vegetables <i>Recommended Pairing: Darcie Kent DeMayo Zinfandel or Concannon Capt. Joe's Petite Sirah</i>	\$20
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Butternut Squash Ravioli – smoked chicken, sun dried tomatoes with a sage brown butter sauce <i>Recommended Pairing: Darcie Kent DeMayo Chardonnay</i>	\$15
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Slider Trio – Sautéed Crab Cake, Bite-Size Cheeseburger Slider & Pulled Pork Slider with chipotle slaw paired with <i>Cupcake Sauvignon Blanc, Darcie Kent Crown Block Merlot & Canis Major Petite Sirah</i>	\$20 with wine flight \$14 without wine flight
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Bite-Size Cheeseburgers – Cambazola and caramelized onion marmalade, homemade potato chips <i>Recommended Pairing: Chateau LaRoque Bordeaux or Conservancy Petite Sirah</i>	\$12
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Pulled Pork Sliders – with chipotle slaw <i>Recommended Pairing: Canis Major Petite Sirah</i>	\$12
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Grilled Panini – Gruyere cheese with Dijon Mustard and Fork-Road Ham Croque Monsieur <i>Recommended Pairing: Armani Pinot Grigio or Fleming Jenkins Syrah</i>	\$9
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Homemade Flatbread – Grilled with oven roasted tomatoes, feta cheese, kalamata olives and oregano <i>Recommended Pairing: Helfrich Noble Pinot Gris or Headsnapper Malbec</i>	\$9
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SUGAR & SPICE

Valrhona Extra Noir Chocolate Tart – with coffee bean caramel and grey salt <i>Recommended Pairing: Osborne Cream Sherry or Concannon Vineyard Petite Sirah Port</i>	\$9
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Petite Sirah Marinated Fresh Berries – with vanilla bean sabayon <i>Recommended Pairing: Concannon Petite Sirah Port 2007</i>	\$9
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Fresh Ginger Cake – with Riesling poached pears and Honey cream <i>Recommended Pairing: Concannon Late Harvest Semillon/Sauvignon Blanc</i>	\$8
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Tucker's Darcie Kent Petite Sirah Ice Cream – served with a triple fudge cookie <i>Recommended Pairing: Concannon Vineyard Petite Sirah Port or Late Harvest Semillon</i>	\$7
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