

TO START

WHIPPED RICOTTA (10.)

WHIPPED RICOTTA WITH EVOO, CRACKED PEPPER, FRESH HERBS, HERB-ROASTED TOMATOES, & GRILLED BREAD

SUGGESTED PAIRING: Daivej, Brockenchack Chardonnay, Pianta, or Sparkling

BABA GANOUSH (10.)

FIRE-ROASTED EGGPLANT PUREE WITH GARLIC CONFIT, PARSLEY, HERB-ROASTED TOMATOES, & GRILLED FLATBREAD

SUGGESTED PAIRING: Deltetto Chardonnay or Brockenchack Chardonnay

ASPARAGUS & SHROOMS (11.)

TEMPURA FRIED ASPARAGUS & BEECH MUSHROOMS WITH LEMON DILL AIOLI

SUGGESTED PAIRING: Deltetto Daivej or Domaine Michel Arcelain Pinot Noir

CALAMARI (15.)

SERVED WITH HOT PASSION FRUIT JELLY OR LEMON AND TARTAR

SUGGESTED PAIRING: Deltetto Daivej or Brockenchack Chardonnay

BLOODY MARY MUSSELS (16.)

STEAMED MUSSELS WITH HORSERADISH, CHUNKY TOMATO & BACON SAUCE, TABASCO, VODKA, CELERY & GRILLED BREAD

SUGGESTED PAIRING: Deltetto Chardonnay or Miss Vicky

SALADS & SOUP

ADD CHICKEN (4.), SALMON (7.), CRAB CAKE (12.), CHICKPEAS (2.), BRISKET (6.), OR SHRIMP (8.) TO ANY SALAD

NUTS & BERRIES (6./10.) GF

LOCAL GREENS, BERRIES, CANDIED ALMONDS, GOAT CHEESE, ORANGE SEGMENTS, & CHAMPAGNE VINAIGRETTE

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato

SPINACH POWER (6./10.) GF

SPINACH, CHILI SWEET POTATOES, QUINOA, ROASTED RED PEPPERS, FETA, PISTACHIO CRUNCH & HONEY CHIPOTLE DRESSING

SUGGESTED PAIRING: Brockenchack Charli Jaye Chardonnay

MAYFIELD CAESAR (6./10.)

ROMAINE, HERB-ROASTED TOMATOES, CROUTONS, & PARMESAN

SUGGESTED PAIRING: Deltetto Daivej

HOUSE (5./9.) GF

ARUGULA, CUCUMBER, HERB-ROASTED TOMATOES & CHAMPAGNE VINAIGRETTE

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato

SOUP (4./5.25)

CREAMY TOMATO OR SOUP OF THE DAY

-GF: Gluten Free-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAINS

RAVIOLI (16.)

HOUSE-MADE FOUR CHEESE RAVIOLI WITH SHAVED ASPARAGUS, ZUCCHINI, RED PEPPERS, & SWEET PEA BEURRE BLANC

OR CHUNKY TOMATO & BACON VODKA SAUCE

SUGGESTED PAIRING: Deltetto Daivej or Chardonnay, or Deltetto Nebbiolo d'Alba

SCALLOPS (32.) GF

PAN-SEARED SCALLOPS, BROWN BUTTER CARROT PUREE, POACHED ASPARAGUS, CRISPY FRIED BEECH MUSHROOMS, & SWEET CHILI PISTACHIO CRUNCH

SUGGESTED PAIRING: Deltetto Chardonnay or Brockenchack Chardonnay

MOQUECA (25.) GF

CLASSIC BRAZILIAN SEAFOOD STEW WITH COD, SHRIMP, RED PEPPERS, TOMATOES, COCONUT MILK, LIME & CILANTRO..SERVED WITH RICE

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato, Miss Vicky Fleurie

FISH N' CHIPS (18./28.)

YUENGLING BATTERED COD OR CRAB CAKES (2) WITH FRESHLY CUT FRIES, COLESLAW, & TARTAR

SUGGESTED PAIRING: Deltetto Daivej or Pianta

EGGPLANT PARMESAN (18.)

ROASTED EGGPLANT, FRESH MOZZARELLA, RICOTTA, TOMATO SAUCE, & BASIL ...SERVED WITH LINGUINE

SUGGESTED PAIRING: Deltetto Daivej or Deltetto Nebbiolo d'Alba

TOMATO RISOTTO (16.) GF

CREAMY ABORIO RICE WITH HERB-ROASTED TOMATOES, FRESH MOZZARELLA, PARMESAN, & BASIL

ADD CHICKEN (4.), SALMON (7.), CRAB CAKE (12.), BRISKET (6.), OR SHRIMP (8.)

SUGGESTED PAIRING: Domaine Michel Arcelain Pinot Noir, Pommard

WHITE CHEDDAR BURGER (15.)

GROUND SHORT-RIB, CHUCK, & BRISKET BURGER COOKED THE WAY YOU LIKE IT* WITH WHITE CHEDDAR, ARUGULA, & BROWN BUTTER MUSTARD ON A BRIOCHE BUN

...SERVED WITH FRESHLY CUT FRIES...ADD BACON (2.)

SUGGESTED PAIRING: Brockenchack Cabernet Sauvignon, Rioja, Brame, Shiraz, Pommard, Barolo

CRAB CAKE SAMMY (16.)

JUMBO LUMP CRAB CAKE WITH ARUGULA, TOMATO, & OLD BAY AIOLI...SERVED WITH FRESHLY CUT FRIES

SUGGESTED PAIRING: Deltetto Daivej or Pianta