

TO START

WHIPPED RICOTTA (10.)

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

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

SPICED BEET SPREAD (9.)

PUREED BEETS, FETA, FRESH PARSLEY, ZAATAR, LEMON ZEST & PITA

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato or Sparkling

BUTTERNUT SQUASH ARANCINI (10.)

FRIED BUTTERNUT SQUASH RISOTTO & FRESH MOZZARELLA FRITTERS WITH GORGONZOLA CREME

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato, Pianta, or Brame

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 SAUCE, TABASCO, VODKA, FRESH CELERY & GRILLED BREAD

SUGGESTED PAIRING: Deltetto Chardonnay or Miss Vicky

SALADS & SOUP

ADD CHICKEN (4.), SALMON (7.), CRAB CAKE (10.), CHICKPEAS (2.), BRISKET (5.), OR SHRIMP (8.) TO ANY SALAD

SPINACH & APPLE (6./10.) GF

SPINACH, APPLES, CANDIED PECANS, DRIED CRANBERRIES, GORGONZOLA, & CHAMPAGNE VINAIGRETTE

SUGGESTED PAIRING: Crissante Alessandria Vino Rosato

SPINACH POWER (6./10.) GF

SPINACH, CHILI SWEET POTATOES, QUINOA, ROASTED RED PEPPERS, FETA, & 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

MAINS

MEATLOAF (19.)

BEEF MEATLOAF WITH BRAISED CARROTS, CHEESY MASHED POTATOES, & ROASTED GARLIC GRAVY

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

SALMON (22.) GF

CHILI-GLAZED SALMON WITH QUINOA, & CARROT PUREE

SUGGESTED PAIRING: Brockenchack Chardonnay, Domaine Michel Arcelain Pinot Noir, Pianta, or Pommard

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

SWEET POTATO GNOCCHI (18.)

HOUSE-MADE SWEET POTATO GNOCCHI WITH SPINACH, MUSHROOMS, CARAMELIZED ONIONS, SAGE, BROWN BUTTER, & SHAVED PARMESAN

ADD CHICKEN (4.), SALMON (7.), CRAB CAKE (10.), BRISKET (5.), OR SHRIMP (8.)

SUGGESTED PAIRING: Deltetto Chardonnay, Brockenchack Chardonnay, or Brame

MUSHROOM RISOTTO (16.) GF

CREAMY ABORIO RICE WITH ROASTED MUSHROOMS, PARMESAN, & MINCED HERBS

ADD CHICKEN (4.), SALMON (7.), CRAB CAKE (10.), BRISKET (5.), 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

-GF: Gluten Free-

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