



Soup & Salad

Mushroom & Brie – A smooth, velvety bisque with deep, earthy flavors from roasted wild mushrooms. Finished with the buttery richness of melted brie, fresh garden herbs, and toasted ciabatta crostini. \$12 **Pairs well with- Cabernet Sauvignon**

Fall Harvest Salad – Farm-fresh spinach tossed with roasted butternut squash, pomegranate arils, and pistachios, finished with an apple cider & plum vinaigrette. \$16 **Pairs well with- Gruner Veltliner**

Burrata Salad – Peppery arugula with seasonal strawberries and blueberries, creamy burrata, and ciabatta crostini, dressed in a blackberry vinaigrette. \$16 **Pairs well with- Augustine Herman Rose**

Beet Salad – Mixed field greens, roasted beets, goat cheese, toasted pecans, crumbled bacon, and sliced shallots with a spiced rum vinaigrette. \$16 **Pairs well with- Cabernet Franc**

Classic Caesar Salad – Crisp hearts of romaine, hand-tossed in our house Caesar with a touch of basil, shaved Parmesan, and toasted croutons. \$14 **Pairs well with- Sauvignon Blanc**

Appetizers

Mushroom Pinsa – Kennett Square mushrooms, goat cheese, stracciatella, balsamic onions, and roasted tomatoes, finished with fresh herbs and arugula. \$19 **Pairs well with- Kartograf or Stagecoach**

Crab & Corn Fritters – Golden fritters with sweet corn and lump crab, served with a zesty Creole rémoulade. \$21 **Pairs well with- Reserve Chardonnay**

Baked Brie Bites – Creamy brie wrapped in puff pastry, paired with wild berry coulis, fresh fruit, yogurt, and sourdough crostini. \$14 **Pairs well with- Sparkling Rose**

Spanish Hummus – Chickpeas blended with smoked paprika and peppadews, served with warm grilled naan. \$15 **Pairs well with-Kartograf**

Crab & Stracciatella Dip – Lump crab folded with stracciatella, ricotta, and cream cheese, blended with spinach and applewood-smoked bacon. Served bubbling hot with crispy fried naan. \$22 **Pairs well with- Pinot Blanc**

Tempura Shrimp – Lightly battered shrimp with toasted sesame, Asian-braised cabbage, and a sweet Thai chili glaze. \$16 **Pairs well with- Sweet Blush**

Entrées

Grilled Salmon – Glazed with honey garlic Thai chili, served over crab fried rice with snow peas, and finished with a crisp mushroom lumpia. \$32 **Pairs well with- Gruner Veltliner**

Cornish Game Hen – Roasted and served with vanilla bean sweet potato purée, haricots verts, and a thyme-infused natural jus. \$29 **Pairs well with- Shoreline**

Lamb Burger – Juicy lamb burger topped with bacon-onion jam, brie, balsamic apple, and purple cabbage slaw, served with shoestring truffle fries. \$22 **Pairs well with- Kartograf**

Miso-Braised Short Rib – Slow-braised beef short rib in sweet soy and teriyaki, with carrot-ginger purée and grilled baby bok choy. \$46 **Pairs well with- Stagecoach**

Crab Cake – Classic crab cake with Old Bay roasted fingerling potatoes, sautéed haricots verts, and lemon beurre blanc. \$39 **Pairs well with- Sauvignon Blanc**

New York Strip – 14 oz strip steak with applewood-smoked bacon creamed spinach, wild mushroom risotto, and peppercorn demi-glace. \$51 **Pairs well with- Cabernet Sauvignon**

Wild Boar Pappardelle – Braised wild boar in a rich mushroom ragù with herbs, boar bone broth jus, charred baby carrots, and shaved pecorino. \$28 **Pairs well with- Cabernet Franc**

Berkshire Pork Chop – Grilled 10 oz pork chop with celeriac purée, roasted Brussels sprout & bacon jam hash, apple pancetta, and whole-grain mustard demi-glace. \$33 **Pairs well with- 1660**

Chef Ron has spent many hours experimenting with flavors and textures to ensure that your plate arrives full of the flavor, texture and visual appearance it was intended to have. We request that there be no substitutions to the menu.

For parties of 6 or more, a 20% gratuity will automatically be added to your check.

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



Children's Menu

Chicken Tenders & Fries-

Crispy chicken with golden farm fries. \$14

Cheeseburger & Fries-

Mini beef burger topped with American cheese, served with fries. \$12

Pepperoni Pinsa-

Hand-stretched Roman-style flatbread with tomato sauce, mozzarella & pepperoni. \$12

Spaghetti & Meatballs-

Pasta with house-made tomato sauce & beef meatballs. \$13

We request only children 12 and under order from the children's menu.



Dessert Menu

Lemon Tart- Buttery shortbread filled with glazed lemon crud.

Tiramisu- Coffee liqueur-soaked lady fingers with mascarpone mousse.

Vanilla Bean Cheesecake- Brûléed vanilla bean cheesecake with seasonal fruit garnish.

Vanilla Bourbon Cake- Bourbon-soaked sponge cake with vanilla syrup and vanilla bean mousse.

Dubai cake- Moist chocolate cake with pistachio cream filling, crunchy kataifi and topped with chocolate ganache.