

## WINES BY THE GLASS

### Sparkling Wine

Finca Viladellops Ancestral 2016, Spain  
 Pierre Sparr Brut Rosé NV, Crémant d'Alsace  
 Gaston Chiquet Tradition Premier Cru Brut NV, Champagne

### Whites

Far Niente Post & Beam Chardonnay 2019, Napa Valley  
 Domaine Eden Chardonnay 2016, Santa Cruz  
 Thierry et Pascale Matrot Meursault 2017, France (CV)  
 Whitehaven Sauvignon Blanc 2019, New Zealand  
 Clarence Dillon Clarendelle 2018, Bordeaux  
 Ferrandiere Sauvignon Blanc 2018, France  
 Dr. Hermann H Riesling 2019, Germany  
 Kysela Père et Fils Picpoul de Pinet 2019, France

### Rosé

Marrenon Roséfine 2019, France

### Reds

Carneros Springs Cabernet Sauvignon 2017, Napa Valley  
 Terroir by Appellations Cabernet 2018, Napa Valley  
 Tuck Beckstoffer Mad Hatter Cabernet 2017, Napa (CV)  
 Château Livran Cru Bourgeois 2010, Bordeaux  
 Lignum Red Blend 2018, Italy  
 Ken Wright Cellars Pinot Noir 2018, Willamette Valley  
 Bergström Cumberland Reserve Pinot Noir 2018, Willamette  
 Auteur Pinot Noir 2018, Sonoma Coast (CV)  
 Tablas Creek Esprit de Tablas 2017, Paso Robles (CV)  
 Vina Robles The Arborist Estate Red Blend 2018, Paso Robles  
 Enrique Foster Ique Malbec 2017, Argentina  
 Villa Creek Cherry House Grenache Blend 2018, Paso Robles  
 Meyer Family Cellars Syrah 2015, Mendocino County

(CV) = Coravin

Full Wine List



## COCKTAILS

14	11	18	14	14	34	9	12	9	9	7	11	14	16	24	15	12	13	17	28	30	10	8	12	12	
Thirst and How	Bulleit Rye, Dry Sherry, Orange Liqueur, Orange Bitters and Orange Peel	French Ginger Martini	Domaine de Canton, Absolut Citron Vodka, Fresh Lemon, and Candied Ginger	Thyme Salty Dog	Deep Eddy Grapefruit Vodka, Thyme Infusion, Grapefruit Juice and Sea Salt	Smoked Carrot	Casamigos Mezcal, Turmeric, Carrot Juice, Jalapeño and Lime	Boulevardier	Basil Hayden Dark Rye, Campari, Cocchi Sweet Vermouth, and Orange	Vaccini	Covington Sweet Potato Vodka, Sweet's Elderberry Syrup, Honey, Lemon, and Plum Bitters														

## SOUP & SALADS

15	12	13	17	28	30	10	8	12	12																
Mixed Green Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3	Soup of the Day	Mixed Greens	Lightly Tossed in a House Made Herb Vinaigrette	Traditional Caesar Salad with Parmigiano-Reggiano and House Made Croutons	Baby Spinach, Quail Egg and Warm Bacon-Maple Vinaigrette																				

Dress up your salad with:

Fried Calamari	3	Feta Cheese	2
Gorgonzola Cheese	2	Pine Nuts	3
Goat Cheese	2	Hearts of Palm	2

## APPETIZERS

13	16	15	13	18	16	23	20
Apple Beggar's Purse	Tuna Tartare* (GF)	Pumpkin Seed-Crusted Sea Scallops	Escargot	Duck Confit and Fried Soft-Boiled Egg	Grilled Octopus (GF)	Artisan Cheese Plate	Seared Foie Gras* (GF)
Sautéed Apples, Onions, Walnuts, and Gorgonzola Cheese in Pastry with Thyme Butter Sauce	Yellowfin Tuna, Jicama, and Green Apple with Horseradish Aioli and Purple Potato Gaufrette	over Orange-Fennel Chutney with Red Kuri Squash Beurre Blanc	Burgundy Helix Snails, Cremini Mushrooms, Creamy Gorgonzola, and Crostini	over Sweet Potato Gnocchi, Smoked Bacon, Shiitake Mushrooms, and Sage Brown Butter	with Chorizo, Crispy Fingerling Potatoes, Olives, and Shishito Peppers over Roasted Red Bell Pepper Chimichurri	Chef's Nightly Selection of Artisan Cheeses and Accompaniments	over Apple Chutney, Bacon Praline, and Cherry Gastrique

## MAIN COURSES

32	48	31	54	50	52	48	38	29
Trout	Wagyu Beef Short Rib	Pan Roasted Scottish Salmon* (GF)	Sea Bass and Lobster Tail (GF)	Elk Chop*	Stilton-Crusted Filet Mignon*	Veal Chop* (GF)	NC White Pheasant	Fettuccine
NC Mountain Trout with Jumbo Lump Crab, Smoked Bacon, Asparagus, and Whole Grain Mustard-Caper Cream Sauce	over Horseradish Spaetzle with Shiitake Mushrooms, Sautéed Spinach, Gruyere Bechamel, and Rosemary Demi Glace	over Smashed Sweet Potatoes, Peas, Watercress Purée, Prosciutto, and Horseradish Crème Fraîche	over Saffron Risotto with Sautéed Okra and Tarragon Beurre Blanc	Coffee-Crusted Grilled New Zealand Elk Chop over Sautéed Root Vegetables, Brussels Sprouts, and Boursin-Dijon Sauce	with Yukon Gold Smashed Potatoes, Haricots Verts, and Red Wine Reduction	with Jumbo Shrimp over Smashed Fingerling Potatoes, Cremini Mushrooms, Capers, Asparagus, and Sherry Garlic Butter Sauce	over Sweet Potato Gnocchi, Roasted Chestnuts, Portobello Mushrooms, Brussels Sprouts and Pumpkin Cream Sauce	House Made Fettuccine with Almond-Basil Sauce, Warm Ricotta, Butternut Squash and Shiitake Mushrooms

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.