

WINES BY THE GLASS

Sparkling Wine
 Finca Viladellops Ancestral 2016, Spain \$14
 Pierre Sparr Brut Rosé NV, Crémant d'Alsace \$11
 Gaston Chiquet Tradition Premier Cru Brut NV, Champagne \$18

Whites
 Domaine Eden Chardonnay 2016, Santa Cruz \$14
 Far Niente *Post & Beam* Chardonnay 2019, Napa Valley \$14
 Thierry et Pascale Matrot Meursault 2017, France (CV) \$34
 Whitehaven Sauvignon Blanc 2019, New Zealand \$9
 Clarence Dillon *Clarendelle* 2018, Bordeaux \$12
 Ferrandiere Sauvignon Blanc 2018, France \$9
 Carl Ehrhard *Rüdesheim* Kabinett Riesling 2018, Rheingau \$9
 Kysela Père et Fils Picpoul de Pinet 2019 \$7

Rosé
 Marrenon Roséfine 2019, France \$11

Reds
 Thistle & Thorn Cabernet Sauvignon 2017, Napa Valley \$15
 Italics Propriety Red Wine Cabernet Blend 2016, Coombsville \$17
 Tuck Beckstoffer *Mad Hatter* Cabernet 2017, Napa (CV) \$24
 Château Livran Cru Bourgeois 2010, Bordeaux \$15
 Lignum Red Blend 2018, Italy \$12
 Ken Wright Cellars Pinot Noir 2018, Willamette Valley \$13
 Bergström *Cumberland Reserve* Pinot Noir 2017 \$17
 Villa Creek *Cherry House* Blend 2018, Paso Robles \$12
 Attilio Ghisolfi Barolo 2010, Piedmont (CV) \$30
 Tablas Creek *Esprit de Tablas* 2017, Paso Robles (CV) \$30
 Vina Robles *The Arborist* Estate Red Blend 2018, Paso Robles \$10
 Enrique Foster *Ique* Malbec 2017, Argentina \$8
 Meyer Family Cellars Syrah 2015, Mendocino County \$12

(CV) = Coravin

Full Wine List



COCKTAILS

Thirst and How 12
 Bulleit Rye, Dry Sherry, Orange Liqueur, Orange Bitters and Orange Peel \$11
 French Ginger Martini 12
 Domaine de Canton, Absolut Citron Vodka, Fresh Lemon, and Candied Ginger \$14
 Paper Plane 12
 Bourbon, Cappelletti Aperitivo, Cardamaro Amaro, and Lemon Juice \$34
 Jalapeño Mezcalita 16
 Casamigos Mezcal, Pineapple, Cilantro, Orange Liqueur and Jalapeño \$9
 Boulevardier 13
 Basil Hayden Dark Rye, Campari, Cocchi Sweet Vermouth, and Orange \$7
 Vaccini 14
 Covington Sweet Potato Vodka, Sweet's Elderberry Syrup, Honey, Lemon, and Plum Bitters \$15

SOUP & SALADS

Mixed Green Salad included with Main Course. Substitute Caesar Salad, Spinach Salad or Soup for an Additional \$3 \$17
 Soup of the Day 8
 Mixed Greens 6
 Lightly Tossed in a House Made Herb Vinaigrette \$10
 Traditional Caesar Salad 8
 with Parmigiano-Reggiano and House Made Croutons \$12
 Baby Spinach, Quail Egg and Warm Bacon-Maple Vinaigrette 8
 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

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

MAIN COURSES

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