

starters

Acorn Squash & Apple Bisque* gf

Pancetta, Pickled Scallion, Yogurt

5 cup / 9 bowl

Chardonnay **Quilt Wines** Chardonnay 2016 Napa Valley, California

Stuffed Endive Salad v gf

Homemade Boursin, Walnuts, Mixed Greens, Molasses Vinaigrette, Oranges, Dried Cranberries

7

Gamay **Jean Paul Brun Terres Dorées** 'L'Ancien' 'Vieilles Vignes' 2018 Beaujolais Nouveau

Warm Roasted Mushroom Salad v gf

Granny Smith Apples, Mixed Greens, Blue Cheese, Truffled Sherry Vinaigrette

8

Pinot Noir **Au Bon Climat** 'La Bauge Au-Dessus' Pinot Noir 2012 Santa Maria Valley, California

Stuffed Peppers* gfbr

Housemade Italian Sausage, Tomato Sauce, Mozzarella & Parmesan with Grilled Sourdough

12

Zinfandel/Merlot/Cabernet Sauvignon **Bone Shaker** Zinfandel 2016 California

share plates

Mushroom Confit Pot v gfbr

Braised in Butter & Truffle Oil with Grilled Bread and Pesto

9

Pinot Noir **Montoya** Pinot Noir 2016 Monterey, California

Fried Butternut Squash & Crab* vbr

Ancho Chili Goat Cheese, Vanilla-Onion Relish, Balsamic Molasses

13

Zinfandel/Merlot/Cabernet Sauvignon **Bone Shaker** Zinfandel 2016 California

As noted, Wine Pairings from our Wine by the Glass List are available for every menu item.

*v = vegetarian · gf = gluten free · vbr = vegetarian **by request** · gfbr = gluten free **by request***

Though items marked gf and gfbr are prepared gluten free, minor cross contamination is possible in our kitchens.

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

entrées

Grilled Ribeye* gf

Sugar & Spice Rubbed, Worcestershire Syrup, Maple-Bourbon Butter, Bacon & Herb Potato Gratin, Roasted Broccolini

39

Nebbiolo **Paolo Scavino** 'Langhe Nebbiolo' 2016 Langhe, Piedmont, Italy

Pan Roasted Scallops* gfbr

Parsnip Purée, Roasted Kohlrabi & Brussels Sprouts, Bay Laurel Demi-Glace, Pork Belly, Bacon Crumble

35

Pinot Noir **Au Bon Climat** 'La Bauge Au-Dessus' Pinot Noir 2012 Santa Maria Valley, California

Bacon Wrapped Salmon* gf

Herb Roasted Potatoes with Pancetta, Spinach, Haricot Vert, Pesto Cream, Demi-Glace

32

Pinot Noir **Au Bon Climat** 'La Bauge Au-Dessus' Pinot Noir 2012 Santa Maria Valley, California

Veal Osso Bucco* gf

Truffle Braised Mushroom Risotto, Carrots, Parsnips, Cooking Jus, Roasted French Beans

32

Nebbiolo **Paolo Scavino** 'Langhe Nebbiolo' 2016 Langhe, Piedmont, Italy

Crab Cakes* gf

Butternut Squash Risotto, Roasted Garlic Brussels Sprouts, Lemon Aioli, Vanilla-Onion Relish

32

Tempranillo **Bodegas Cepa 21** 'Hito Rosado' 2015 Ribera del Duero, Spain

Smoked Filet Mignon* gf

Truffled Mushroom Demi-Glace, Bacon & Blue Cheese Creamed Potatoes, Haricots Verts

37

Tempranillo/Graciano **Familia Montaña** 'Crianza' 2012 Rioja, Spain

Duck Coq au Vin* gf

Truffled Sweet Potatoe Purée, Brussels Sprouts, Edamame, Confit Stir Fry, Sesame Aioli

28

Merlot/Cabernet Sauvignon/Cabernet Franc **Château les Gravières de la Brandille** 2014 Bordeaux Supérieur, Bordeaux, France



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