KITCHEN

OYSTERS ON THE HALF SHELL
1/2 dozen 15 *dozen* 25

Vegan
Vegetarian

SEASONAL SOUP 8

TRUFFLE FRIES *oregon white truffle oil, herbs, sea salt* 8

DEVILED EGGS *fine herbs & truffle oil (3pc)* 9

HALIBUT CEVICHE *aji pepper tigre de leche, cucumber, peruvian corn and cilantro* 18

BLISTERED SHISHITO PEPPERS *miso peanut aioli and fried quinoa* 12

DRY BRAISED GREEN BEANS *schezwan pepper oil, roasted almonds, red frilly mustard 12*

CHEESE AND CHARCUTERIE BOARDS 18
select 3 - served with all the fixins

CHEESE	MEAT
kaaslands kaanal - holland	*'nduja artisans finochietta - minnesota*
blacksticks blue cheese - england	*maestro calabrese salumi - canada*
daily dairy goat gouda - holland	*lincini sweet capicola - new jersey*

SUMMER TOMATO PLATE *burrata, thyme oil and reduced balsamic vinegar 16*

PEACH PANZANELLA SALAD *arugula, parmesan, acme bread and crisped serrano ham 17*

GRILLED GODDESS SALAD *goddess dressing, cucumber, tomato, roasted chickpeas 16*

add: grilled chicken 6, shrimp 7

CHICKEN TINGA -OR- SQUASH TACOS 3 FOR $15 / 5 FOR $20
pickled red onion, cilantro, queso fresco

STEAK SANDWICH *feta, frisee, tomatoes, and a chimichurri aioli* 16

B BURGER *6 oz grass fed beef (IMPOSSIBLE™ meat option available), roasted jalapeno aioli, sweetie drop relish, sharp cheddar* 18

TOMATO CREAM PASTA *summer squash, spinach and caper* 22

SEA BASS *daikon puree, radish fennel salad, yuzu koji reduction* 25

SUMMER IN THE SOUTH *fried green tomato, succotash, polenta, mushroom gravy* 22

SWEETS

PANNA COTTA *popcorn flavored panna cotta with caramel dust* 8

FRUIT PARFAIT *seasonal fruit and coconut cream (vegan)* 8

WINE

BUBBLES		GLASS/BOTTLE
NV	DOMAINE CHANDON ÉTOILE BRUT, NORTH COAST *fine bubbles, balanced acidity*	13/50
NV	LA MARCA PROSECCO, VENETO, ITALY *approachable, light yeast & acid*	11/42
NV	GOSSET GRAND BLANC DE BLANC, FRANCE *minerals, floral, white fruit aroma*	140
2007	IRON HORSE WEDDING CUVÉE, RUSSIAN RIVER *blanc de noir sparkling rosé*	64
NV	AMELIA CREMANT BRUT ROSE, BORDEAUX *strawberry, red currant, elegant finish*	58

WHITES		
2015	LAFKEN RIESLING, CASABLANCA, CHILE *lively acidity, apricots, white flowers*	11/42
2018	CHATEAU DE CAMPUGET ROSÉ, RHONE, FRANCE *strawberry, fresh almond, minerals*	11/42
2017	THE SEEKER RIESLING, GERMANY *white peach, grapefruit, nectarine*	38
2015	LETH GRUNER VELTLINER, AUSTRIA *ripe zesty lemon peel, black pepper, minerals*	48
2015	PULPIT ROCK CHENIN BLANC, SOUTH AFRICA *rich texture, gooseberry, peach*	48
2016	WHITEHAVEN SAUV BLANC, NEW ZEALAND *peach, tropical fruit, herbaceous gooseberry*	45
2014	CHAT. DE ROUGERIE SAUVIGNON BLANC BORDEAUX *herbs, citrus, fresh fruit*	48
2017	DRY CREEK SAUVIGNON BLANC, LAKE COUNTY *lemon, guava, tangerine, minerals*	12/46
2018	SIETE FINCAS CHARDONNAY, ARGENTINA *green apple, subtle honey, vanilla*	11/42

REDS		
2016	KALI HART PINOT, MONTEREY *cranberry, currant, plum, vanilla*	13/49
2014	SAINTSBURY PINOT NOIR, SONOMA *black cherry, pomegranate, cardamom*	95
2015	1808 TEMPRANILLO, RIOJA SPAIN *dried cherries, figs, fresh acidity, balanced tannins*	12/46
2016	PEDRONCELLI ZINFANDEL, SONOMA *jammy blackberry, baking spices, black pepper*	12/46
2016	CANNONBALL CAB. SAUV., CALIFORNIA *ripe plum, mocha-creme, red spice aromas*	12/46
2017	SIETE FINCAS MALBEC, MENDOZA, ARGENTINA *boysenberry, hickory, chocolate*	12/46
2017	SHANNON RIDGE PETIT SYRAH, LAKE COUNTY *blackberry, black pepper, cedar, spices*	12/46
2016	J LOHR CAB. SAUVIGNON, PASO ROBLES *dark fruit, anise, chocolate, sweet oak*	115
2016	TRILOGY CAB. SAUVIGNON, NAPA *black cherry, cassis, dark chocolate, espresso bean*	139

N/A

COFFEES *small french press* 5, *large french press* 7, *cappuccino* 5, *latte* 5

HOT TEAS *earl grey, chamo-mint, oolong, green* 4

SODAS 3

ICED TEA, LEMONADE, ARNOLD PALMER 4

STRAWBERRY LEMONADE, HOUSE MADE GINGER ALE 5