



WINE FLIGHTS

White Wine Flight | 20

Select 3 wines (3 oz each) from sparkling, white, rosé by the glass list

Red Wine Flight | 25

Select 3 wines (3 oz each) from the red wine by the glass list

Reserve Wine Flight | 45

Select 3 wines (3 oz each) from the reserve wine by the glass list

SPARKLING WINES BY THE GLASS (5 oz)

House of Krone 'Borealis' Cuvée Brut 2021 | 14

Chardonnay, Pinot Noir, Pinot Blanc from Tulbagh, South Africa

Wolfberger Crémant d'Alsace Brut N/V | 13

Pinot Blanc, Pinot Auxerrois from Alsace, France, Traditional Method

Volage Crémant de Loire Rosé Brut Sauvage N/V | 13

Cabernet Franc from Loire Valley, France, Single Vineyard

WHITE WINES BY THE GLASS (5 oz)

Prá Soave Classico "Otto" 2022 | 15

Garganega from Veneto, Italy, Peach, White Flowers & Almonds

Clement et Florian Berthier Sauvignon Blanc 2022 | 15

Sauvignon Blanc from Coteaux du Giennois, Loire Valley, France

Bodegas Fillaboa Albariño 2022 | 15

Albariño from Rías Baixas, Spain, Aged on Fine Lees

Basserman-Jordan Pfalz Riesling Trocken 2022 | 15

Riesling from Pfalz, Germany, Dry, Crisp, Apples & Pear

Lost Creek 'Barrel Select' Chardonnay 2022 | 13

Chardonnay from Loudoun County, Virginia, French Oak Puncheon

D'Arenberg 'The Hermit Crab' 2022 | 14

Viognier and Marsanne from McLaren Vale, Australia

ROSÉ WINES BY THE GLASS (5 oz)

Lost Creek Rosa Natura 2022 | 11

Merlot from Loudoun County, Virginia, Direct Press, Neutral Oak

Andre Berthet Rayne Côte du Rhône Rosé 2022 | 12

Grenache from Rhône Valley, France, Rich & Fruity

RED WINES BY THE GLASS (5 oz)

Farina Valpolicella Classico 2021 | 12

Corvina from Veneto, Italy, Refreshing Cherry Finish

Pike Road Pinot Noir 2022 | 15

Pinot Noir from Willamette Valley, Oregon, Black Cherry

Vina Progreso 'Revolution' Tannat 2020 | 13

Tannat from Canelones, Uruguay, French & American Oak

Lost Creek Petit Verdot 2020 | 15

Petit Verdot from Bluemont, Virginia, Native Ferment, French Oak

Château Haut-Colombier Blaye Rouge 2019 | 14

Merlot, Cabernet Sauvignon & Malbec from Bordeaux, France

Bodegas y Viñedos Maurodos Prima 2020 | 15

Tempranillo from Toro, Spain, Bush Vines, French Oak, Organic

Lydian Cabernet Sauvignon 2021 | 15

Cabernet Sauvignon from Columbia Valley, WA, French Oak

Leone de Castris Medaglione Primitivo 2021 | 14

Primitivo (aka Zinfandel) from Puglia, Italy, Blackberry & Plum

RESERVE WINES BY THE GLASS (5 oz)

Simonnet-Febvre Chablis 2022 | 23

Chardonnay from Chablis, Burgundy, France, Crisp and Minerality

Rafael Palacios Louro Do Bolo Godello 2022 | 22

Godello from Valdeorras, Spain, Aged on Fine Lees, Native Ferment

Quail's Gate Chardonnay 2019 | 20

Chardonnay from Okanagan Valley, British Columbia, Canada

Ricudda Chianti Classico Riserva 2019 | 20

Sangiovese from Chianti Classico, Italy, Black Cherry, Organic

Lost Creek 'Echelon' 2017 | 21

Merlot from Bluemont, VA, Native Ferment, 40% New French Oak

Viña Vik 'Omega' Cabernet Sauvignon 2021 | 21

Cabernet Sauvignon from Central Valley, Chile, French Oak

L'Âme de Pape Clement Graves Rouge 2019 | 24

Merlot, Cabernet Sauvignon, Cabernet Franc from Bordeaux France

CHEF'S TASTING & WINE PAIRING | 79

Four (4) courses selected by our Executive Chef & paired by our Sommelier with four (4) wines from our by-the-glass list. Reserve wine upgrade for \$20 pp. Must be enjoyed by the entire table.

CHEESE & CHARCUTERIE

Cheese Board | 28

Chef's selection three cheeses, Jams, Fruit, House-made Bread

Charcuterie Board | 28

Chef's selection of three cured meats, Pickles, House-made Bread

GARDEN

Burrata | 15

Red Wine Poached Pears, Salted Almonds Spiced Pear Mustard

Winter Squash Bisque | 12

Apple Pecan Crumble / Crème Fraîche

Caesar Salad | 14

Gem Lettuce, Za'atar Chick Peas, Anchovies Black Garlic Tapenade

Gnocchi | 17

Wild Mushrooms, Black Truffle Toma, Beurre Fondue

Parmesan Grits* | 14

Brussel Sprouts, Poached Egg & Truffle

Patatas Bravas | 12

Spicy Tomato, Garlic Aioli, Chive

WATER

Pan Seared Scallops* | 23

Braised Leeks, Wild Mushrooms, Preserved Lemon, Salsify Purée

Shrimp Risotto* | 22

Tomato, Garlic, Saffron, Spinach, Parmesan

PASTURE

Soy Glazed Pork Belly | 19

Caribbean Rice, Daikon, Carrot, Gochujang, Sesame

Bistro Filet* | 25

Roasted Poblano, Corn & Potato Hash, Charred Poblano Cream

Lamb Meatballs | 19

Tzatziki, Cucumber Tomato Relish, Garlic Herb Naan