

SHAREABLES

SHRIMP COCKTAIL 18

Four Jumbo Shrimp Served with
Horseradish Cocktail Sauce

VINTNERS BOARD 24

Artisan Cheeses, Cured Meats, Farm Stand Jams,
Nuts & Seasonal Fruit

CALAMARI 15

Hand-breaded Squid, Crispy Banana
Peppers, Thai Chili Aioli

WHIPPED FETA & HOT HONEY 16

Bulgarian Feta Cheese, Henny B's Hot Honey,
Red Pepper Flakes, Grilled Naan

TOMATO BRUSCHETTA 15

Ripe Tomatoes, Basil, Garlic, Balsamic
Reduction, Rustic Flatbread

COCONUT SHRIMP 14

Coconut Breaded Shrimp, Hot Catawba
Peach & Horseradish Dipping Sauce

TOMATO & CHORIZO MUSSELS 16

Prince Edward Island Mussels, Garlic, White Wine,
Butter, Tomatoes, Spicy Chorizo, Baguette

LUMP CRAB CAKE 24

Maryland Lump Crab, Sweet Corn, Applewood Bacon,
Bread Crumbs, Whole Grain Honey Mustard

FROM THE GARDEN

Add Chicken +\$11, Salmon +\$14, Two Jumbo Shrimp +\$10

SIGNATURE ORCHARD 8

Mixed Greens, Chopped Apple, Feta,
Pepitas, Citrus Honey Vinaigrette

ICEBERG WEDGE 12

Iceberg Lettuce, Cherry Tomatoes, Red Onion,
Applewood Bacon, Bleu Cheese Dressing

PARMESAN CAESAR 9

Crisp Romaine, Parmesan, Garlic
Croutons, Caesar Dressing

SPINACH & BERRY 13

Spinach, Seasonal Berries, Red Onion, Feta,
Raspberry Vinaigrette

LOBSTER BISQUE 15 cup

Maine Lobster Claw, Sherry Cream

FROM THE SEA

FRESH CATCH OF THE WEEK market price

Served with Starch & Seasonal Vegetables

FAROE ISLAND SALMON 29

Seared Faroe Island Fillet, Thai Chili Glaze, Forbidden
Black Rice, Haricot Verts

CHILEAN SEA BASS 42

Seared Sea Bass Fillet & Lemon-English Pea Risotto

SEARED SCALLOPS market price

Seared Jumbo Scallops, Bacon-Corn Risotto, Haricot Verts

LOBSTER & SHRIMP ROLL 29

Maine Lobster Claw, Argentinian Shrimp, Citrus &
Herb Mayo, Romaine, Brioche Roll, Truffle Fries

LAKE ERIE PERCH 32

Flash Fried Yellow Perch, Truffle Whipped Potatoes,
Haricot Verts, House Tartar

CAJUN SEAFOOD FETTUCCINE 36

Ohio City Black Pepper Fettuccine, Argentinian Shrimp,
Maine Lobster Claw, Jumbo Scallops, Cajun Cream Sauce

FROM THE FARM

PRIME NY STRIP 48

14oz. USDA Center-Cut Prime Strip, Garlic Truffle-Porcini
Mushroom Butter, Truffle Fries

FILET OSCAR 59

6oz. USDA Center-Cut Filet Mignon, Maine Lobster Claw,
Béarnaise, Truffle Whipped Potatoes, Chargrilled Asparagus

DRY-AGED COWBOY RIBEYE 99

24oz. 52-Day Dry-Aged USDA Prime Bone-In Ribeye,
Herb Roasted Marble Potatoes, Chargrilled Asparagus

FILET MEDALLIONS 41

Twin USDA Filet Medallions, Truffle Whipped
Potatoes, Chargrilled Asparagus, Cherry Demi-Glacé

APPLE BUTTER PORK CHOP 38

14oz. Chargrilled Bone-In Pork Chop, Farm Stand Apple
Butter, Truffle Whipped Potatoes, Chargrilled Asparagus

WAGYU BEEF BURGER 21

8oz. Wagyu Beef Burger, Brioche Bun, Farm Stand Bacon
Chili Jam, Aged Cheddar, LTO, Truffle Fries

PEACH BBQ HALF CHICKEN 29

Roasted Half Chicken, Catawba Peach BBQ, Truffle
Whipped Potatoes, Haricot Verts