



small plates:

SHORT RIB 15

herbed polenta, red wine reduction, brussels
suggested pairing - Cabernet Franc 2019

LEEK TART 13

thyme tomato, gruyere, pesto vinaigrette
suggested pairing - Rosé 2019

SMOKED TROUT 12

with creme fraise, dill and frisee lettuce, vinegar chips
suggested pairing - Saddleback Chardonnay 2019

MIXED OLIVE PLATE 11

sopressata, grilled abc focaccia
suggested pairing - Rosé 2019

PEI MUSSELS 16

chef's choice compound butter, grilled abc focaccia
suggested pairing - Saddleback Chardonnay 2019

EGGPLANT & MUSHROOM MOUSAKKA 12

flat bread wedges, soft local cheese
suggested pairing - Veritas Reserve 2018



greens:

RED PEAR AND BALSAMIC CHEDDAR PEPITAS 14

vin reduction, maldon
suggested pairing - Saddleback Chardonnay 2019

BEEF AND CHEVRE SALAD 14

grapefruit, basil, hazelnuts, saba
suggested pairing - Reserve Chardonnay 2018

HEIRLOOM TOMATO BURRATA 16

basil, vin reduction, first press evo
suggested pairing - Cabernet Franc 2019



WINE + FOOD POP-UP



main plates:

ROASTED RED PEPPER GNOCCHI 20

sausage, mozzarella, herbs

suggested pairing - Claret 2019

ROASTED ROOT VEGETABLE

RISOTTO 22

parmesan, roasted oyster mushroom, bacon lardon

suggested pairing - Rosé

SHRIMP & GRITS 22

anson mill grits, sharp white cheddar, tomato jam, herb oil

suggested pairing - Sauvignon Blanc 2019

CHICKEN CONFIT 26

crispy yukon, butternut puree, broccolini, pickled raisins

suggested pairing - Reserve Chardonnay 2018

TRUFFLED RAVIOLI 18

ricotta, sopressata, spring pea, lemon, balsamic

suggested pairing - Viognier 2018

SEARED SCALLOPS 24

bacon jam, horseradish, frisee lettuce and citrus

suggested pairing - Sauvignon Blanc 2019

GRILLED FILET 28

carrot puree, thyme fingerlings, sticky onion,

suggested pairing - Veritas Reserve 2018



sweets:

LEMON TART 14

orange caramel, blueberry, milk crumble

suggested pairing - Kenmar 2014

FLOURLESS CHOCOLATE TORTE 16

berry coulis, black cocoa

suggested pairing - Othello Reserve

PIE FLIGHT 20

three local pies, strawberry dust

suggested pairing - Kenmar 2014

coffee:

FRENCH PRESS 8

33 ounces of farmhouse coffee

white

SAUVIGNON BLANC 2019 - 25/20

VIOGNIER 2018 - 25/20

SADDLEBACK CHARDONNAY 2019-20/17

RESERVE CHARDONNAY 2018 - 22/18 ^{phase}**ii**

rosé

ROSE 2019 20/16

red

VINTNER'S RESERVE 2018 - 35/28

CABERNET FRANC 2019 - 27/22

RESERVE CABERNET FRANC 2017 - 40/32 ^{phase}**ii**

PETIT VERDOT 2016 - 40/32 ^{phase}**ii**

RED STAR - 20/16

PETIT VERDOT 2013 - 60/48 ^{phase}**ii**

CLARET 2019 - 27/22 ^{phase}**ii**

off dry / semisweet / sweet

WHITE STAR - 18/15 (white off-dry)

PETIT MANSENG 2018 - 25/20 (white off-dry)

KENMAR 2014 - 20 /16 (white sweet)

OTHELLO RESERVE - 40 /32 (red sweet port-style) ^{phase}**ii**

sparkling

SCINTILLA- 45/36 ^{phase}**ii**

MOUSSEUX - 40/32 ^{phase}**ii**



Exclusives

icons indicate wines only available at phase ii