



Appetizers

Cheese Plate 12
selection of cheeses, honey comb,
pickled mustard seed, house chutney, grissini

Prince Edward Island Mussels 12
shallot, jalapeño, whiskey cream and
fresh herb, toasted Omega Bakery ciabatta

Pan Fried Crab Cake ^{GF} 16
lemon and dill crema, arugula,
pickled radishes

Soup and Salad

Roasted Butternut Squash Soup 6

Warm Goat Cheese Salad 12
Blue Jacket Dairy goat cheese en croute, arugula, frisee,
red beets, pickled onion, crushed pepitas, lemon and chia
seed vinaigrette

Bibb Salad ^{GF} 11
Point Reyes bleu cheese, candied pecans,
pickled onion, mustard seed vinaigrette

Entrées

Pan Seared Chilean Seabass ^{GF} 31
butternut squash risotto, bacon and sweet onion jam

Char Grilled Filet of Beef 26
potato gratin, grilled asparagus, demi glace

Duck Cassoulet ^{GF} 23
confit duck leg, white beans, house made sausage, roasted tomato

Winter Gnocchi 12
sweet potato, kale, asparagus, roasted tomato beurre blanc, fresh parmesan

Grilled Cobia ^{GF} 25
Brussels sprouts, chanterelle mushrooms, Swiss chard, fresh herb beurre blanc

Executive Chef John Wolfe

^{GF} gluten-free item

* Consuming raw or undercooked meat, poultry, seafood, shellfish or egg
may increase your risk of food borne illness. 01/17

Featured Partners

Anson Mills · The Butcher & Grocer · Middlefield Farm
Omega Bakery · RL Valley Ranch · Shagbark Seed & Mill
Skuna Bay Farms · Snowville Creamery · Yoder Farms

Wines by the Glass

Sean Minor, Chardonnay
Sonoma Coast, California

toasted oak complements a backdrop of honeysuckle and apple blossom;
spicy nutmeg seasons well-honed notions of apple and pear · 11

Allan Scott, Sauvignon Blanc
Marlborough, New Zealand

full of passionfruit, grapefruit and herbs, with a vegetal tinge and a salty edge; slightly slippery in
texture with zippy acidity and salty citrus finish · 9

The Hess Collection, Cabernet Sauvignon
Shirtail Ranches Vineyard, North Coast, California

cherry, raspberry and blackberry alongside notable spice notes and aromas; flavors of
currants and cloves; oak brings a subtle touch of vanilla and cedar oak spice · 10

Bodegas Bhilar, Bhilar Tinto
Rioja, Spain

rich and dark on the nose with aromas of hedgerow fruit and morello cherries;
dense black fruit on the palate, structured with fine-grade tannins and refreshing
acidity; the finish is clean and persistent · 10

Sommelier Selections



Au Bon Climat Sanford and Benedict, Chardonnay
Santa Barbara County, California

subtle pear and apple with accents of lavender and anise from the time in barrel;
citrusy notes of lemon and orange along with a minerality · 16

Zind Humbrecht, Pinot Gris
Alsace, France

fantastic, classic pinot gris with spices, almonds and dried fruits, peaches and apricots; full
body and a fresh and crisp finish; oily yet bone dry; bitter and licorice aftertaste · 15

O'Shaughnessy, Cabernet Sauvignon
Napa Valley, California

deep garnet-purple colored, an enticing earthy/meaty/savory nose with a baked plums and
crème de cassis core over chargrill and garrigue hints plus a waft of tapenade; full-bodied
palate is relatively restrained and earthy in nature, featuring muscular fruit and firm, chewy
tannins, finishing on a lingering mineral note · 25

North Valley, Pinot Noir
Willamette, Oregon

dried strawberries and hints of mushroom character; medium-bodied, fine and
focused; firm and chewy, with a sleek, focused core of cherry and raspberry fruit,
picking up clove and pepper notes as the finish persists with élan · 18