
APPETIZERS

ROYAL OSSETRA CAVIAR SERVICE | 125

30 grams of Royal Ossetra Caviar, crème fraiche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

GRAVLAX DEVEILED EGGS • GFO | 16

dill and cream cheese filling topped with smoked salmon and fried capers

Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc

CRISPY ORANGE CAULIFLOWER | 14

golden-fried cauliflower tossed in a bright, tangy orange glaze, sesame seeds, toasted seaweed, served over jasmine rice

Suggested Pairing: Riesling/Rosé/Pearl D' Blanc/Élevage Blanc/Vidal Blanc

CASINO FRIED CALAMARI | 15

fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow
Suggested Pairing: Élevage Blanc/Cab Franc/Rosé

FROMAGE BLEU | 24

savory soufflé made with gorgonzola dolce on a bed of mixed greens tossed in a blueberry port reduction, garnished with pickled apples and onions and cranberry walnut croutons

Suggested Pairing: Blueberry Port/Pearl D' Blanc

BREAD AND BUTTER | 11

assorted breads with sea salt vermont butter

CRAB DIP • GFO | 15

served with crostini

Suggested Pairing: Riesling/Vidal Blanc

POMMES FRITES | 12

truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli

Suggested Pairing: What doesn't go with truffle fries!

BADDA-BOOM SHRIMP (6) | 15

lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat

Suggested Pairing: Riesling/Élevage Blanc

LOW COUNTRY SHRIMP SALAD | 19

shrimp cooked low country boil style, tossed in a creamy zesty herb dressing with fresh fried flour tortilla chips

Suggested Pairing: Riesling/Élevage Blanc/Rosé

BURRATA MARGARITA | 26

fresh heirloom tomatoes, balsamic vinegar caviar, a crispy basil coral and 3 fresh baked cheese twists

Suggested Pairing: Élevage Blanc/Rosé/Vidal Blanc

MIDDAY MENU | AVAILABLE 11AM – 3 PM

SAUSAGE & PEPPER FLATBREAD | 19

mild italian sausage, roasted peppers, onions, marinara sauce, mozzarella

Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve

REUBEN FLATBREAD | 19

thousand island dressing drizzled over sauerkraut, swiss cheese, pastrami

Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve

FISH TACOS (3) | 21

fish du jour, asian slaw, badda-boom sauce

Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling

LAMB GYRO | 24

house-made lamb gyro meat, tzatziki, red onion, cucumber, feta, tomato, mint pesto, served on naan bread

Suggested Pairing: Élevage Rouge/Cab Franc/Founders Reserve

SALADS

STRAWBERRY GOAT CHEESE SALAD • GF | 22

mixed greens tossed in a bacon honey mustard vinaigrette, topped with fresh strawberries, salted and roasted almond slices, crumbled goat cheese

Suggested Pairing: Rosé/Pearl D' Blac/Riesling/Vidal Blanc

FALAFEL SALAD | 22

mixed greens, red onion, tomato, cucumber, feta, tossed in housemade tahini dressing, topped with 3 fresh falafel

Suggested Pairing: Rosé/Vidal Blanc

BLACK & WHITE GARLIC CAESAR • GF | 14/10

romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)

Suggested Pairing: Élevage Blanc/Chardonnay/Riesling

ADD ONS:

Add Chicken* | 12 Add Shrimp* | 14

Add Salmon* | 19 4 oz Beef Medallions* | 32

Add Scallops* | 26

PASTAS

LASAGNA | 27

beef and pork bolognese sauce, herb ricotta, basil oil

Suggested Pairing: Cab Franc/
Cabernet Sauvignon

SPINACH & RICOTTA RAVIOLIS | 27

roasted asparagus, fried capers, tomatoes, roasted red pepper sauce

Suggested Pairing: Élevage Blanc/Vidal Blanc

CHICKEN PARMESAN | 26

classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, italian salsa verde

Suggested Pairing: Cab Franc/Élevage Rouge

HERB CRUSTED CHICKEN & GNOCCHI | 26

baby heirloom tomatoes, basil, stracciatella cheese

Suggested Pairing: Chardonnay/Vidal Blanc/
Élevage Blanc/Riesling

PICCOLA PAPPARDELLE PASTA | 22

roasted mushrooms, broccoli, black garlic parmesan cream

Suggested Pairing: Chardonnay/Riesling/Cab Franc

SQUID INK SEAFOOD PASTA | 39

sautéed shrimp, baby scallops, and calamari in parsley and lemon emulsion, gremolata, tomatoes, and esepette pepper

Suggested Pairing: Chardonnay/Riesling/Cab Franc

ENTRÉES

*ROASTED SALMON • GF | 29

jasmine rice, béarnaise, roasted tomatoes, vegetable du jour

Suggested Pairing: Rosé/Chardonnay

*SHRIMP (6) & POLENTA • GF | 27

shrimp, cheese polenta, tasso ham, pepperonata, orange, and sweet vermouth cream sauce

Suggested Pairing: Chardonnay/Riesling

*CRAB STUFFED HADDOCK • GF | 34

roasted zucchini, baby potatoes, romesco, white wine sauce

Suggested Pairing: Riesling/Chardonnay/
Élevage Blanc

*STEAK MOUTARDE | 36

steak medallions with shallots, mushrooms, mustard, and demi cream sauce, served with mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/Cab Franc/
Petit Verdot

*PAN SEARED SCALLOPS & RISOTTO • GF | 34

asparagus, sweet peas, almonds, lemon, parmesan

Suggested Pairing: Élevage Rouge/Cab Franc/
Petit Verdot

*ARGENTINIAN STYLE STEAK FRITES | 32

beef medallions, parsley, chimichurri, pommes frites

Suggested Pairing: Any Rayson Red!

*TUSCAN PORK RIBEYE • GF | 29

fennel rosemary crusted pork ribeye, tuscan cannellini bean puree, lemon roasted broccolini, verde toscana sauce

Suggested Pairing: Cab Franc/Élevage Rouge/
Chardonnay

BRAISED LAMB | 36

bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction

Suggested Pairing: Cab Franc/Élevage Rouge

*SURF & TURF • GF | 52

6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/
Petit Verdot/Cab Sauvignon

*16 OZ RIBEYE STEAK • GFO | 54

cognac demi cream sauce, mashed potatoes, vegetable du jour

Suggested Pairing: Élevage Rouge/
Cab Sauvignon/Petit Verdot

ADD ONS: PASTAS/ENTRÉES

Add Chicken* | 12

Add Shrimp* | 14

Add Salmon* | 19

Add Scallops* | 26

4 oz Beef Medallions* | 32

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE • GFO MEANS GLUTEN FREE OPTIONAL