

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170

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

WINE & CHEESE FLIGHT 49

brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)

Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

BREAD AND BUTTER	11	SOUP DU JOUR (BOWL)	13
assorted breads with sea salt vermont butter			
DILL PICKLE DEVILED EGGS • GFO	12	CRAB DIP • GFO	15
topped with fried dill pickles and buttermilk ranch		served with crostini	
Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc		Suggested Pairing: Riesling/Vidal Blanc	
HUMMUS PLATTER • GFO	18	POMMES FRITES • GFO	12
duo of black garlic hummus and roasted red pepper hummus served with crudité and crostini		truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli	
Suggested Pairing: Any White/Rosé		Suggested Pairing: What doesn't go with truffle fries!	
CASINO FRIED CALAMARI	15	MEDITERRANEAN GOAT CHEESE MEDALLIONS • GFO	15
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow		toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon EVOO	
Suggested Pairing: Élevage Blanc/Cab Franc/Rosé		Suggested Pairing: Rosé/Pearl D' Blanc	
BADDA-BOOM SHRIMP (6)	15	GREEK MEATBALLS (5)	17
lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat		chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan	
Suggested Pairing: Riesling/Élevage Blanc		Suggested Pairing: Cab Franc/Élevage Select	
BAKED BRIE	17		
double cream brie, buttery flaky pastry, crushed pistachios, crisped prosciutto, drizzle of honey and rosemary powder			
Suggested Pairing: Chardonnay/Pearl D' Blanc/Sweet Vermouth			

FLATBREADS & TACOS

AVAILABLE UNTIL 3PM

FIG AND GOAT CHEESE FLATBREAD	16	ITALIANO FLATBREAD	16
caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze		chef curated selection of meats, mozzarella cheese, tomato sauce, basil	
Suggested Pairing: Riesling/Chardonnay/Cab Franc		Suggested Pairing: Rosé/Cab Franc/Élevage Select	
FISH TACOS (3)	21	CHICKEN TACOS	21
fish du jour, Asian slaw, badda-boom sauce		blackened chicken, fresh vegetable salsa, lime crema	
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling		Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling	

SALADS

GOAT CHEESE & BEET • GF 15
field greens, beets, granny smith apples, shallots,
candied walnuts, goat cheese, honey balsamic
Suggested Pairing: Élevage Blanc/Chardonnay/Rosé

CHICKEN LOMBATA • GFO 22
crispy flash-fried chicken, topped with mixed
greens, shaved red onion, tomatoes, capers,
Kalamata olives, lemon vinaigrette, shaved parmesan
Suggested Pairing: Rosé/Élevage Blanc

BLACK & WHITE GARLIC CAESAR • GF 14/9
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: SALADS | PASTAS | ENTRÉES

Add Chicken	12	Add Shrimp	14
*Add Salmon	19	Add Scallops (3)	24
*Add Filet	30		

PASTAS

3 CHEESE MANICOTTI BOLOGNESE 26
beef, pork, basil oil
Suggested Pairing: Élevage Select/Cab Franc

PORCINI MUSHROOMS & CHEESE STUFFED RAVIOLIS 26
beef ragu, bone marrow mirepoix, truffle oil,
smoked ricotta, demi glacé
Suggested Pairing: Élevage Select/Élevage
Rouge/Founders Reserve

CHICKEN PARMESAN 24
classic chicken cutlet, marinara, mozzarella,
parmesan with pasta du jour, Italian salsa verde
Suggested Pairing: Cab Franc/Élevage Rouge

CHICKEN & GNOCCHI 26
capicola, manchego, spinach with creamy brown
butter sage sauce

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

LOBSTER MAC AND CHEESE 48
3-4 oz of lobster, truffle oil, parmesan bread
crumbs
Suggested Pairing: Chardonnay/Pearl D' Blanc

ENTRÉES

***ROASTED SALMON • GF** 29
jasmine rice, béarnaise, roasted tomatoes,
vegetable du jour
Suggested Pairing: Rosé/Chardonnay

***SHRIMP (6) & POLENTA • GF** 27
shrimp, cheesed polenta, tasso ham, pepperonata,
orange and sweet vermouth cream sauce
Suggested Pairing: Chardonnay/Riesling

***CRAB STUFFED HADDOCK • GF** 32
cauliflower purée, roasted red peppers, saffron
potatoes, capers, brown butter, lemon chili oil
Suggested Pairing: Riesling/Chardonnay/Élevage
Blanc

***PAN SEARED SCALLOPS (3) • GF** 34
served over herbed Tuscan bean purée, bacon
jam, vegetable du jour, roasted tomatoes
Suggested Pairing: Rosé/Chardonnay/Élevage
Blanc

***SEAFOOD RISOTTO• GFO** 59
salmon, scallops, shrimp, calamari, saffron
arborio rice, tomato, seafood liquor, white wine
Suggested Pairing: Rosé/Chardonnay/Élevage
Blanc

***ARGENTINIAN STYLE STEAK FRITES• GF** 25
beef medallions, parsley, chimichurri, pommes
frites
Suggested Pairing: Any Rayson Red!

***8 OZ BONELESS PORK CHOP • GF** 29
mashed potatoes, vegetable du jour, rosemary
raspberry gastrique
Suggested Pairing: Cab Franc/Élevage Rouge

BRAISED LAMB• GF 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** 49
6oz filet, 3 grilled shrimp, mashed potatoes,
vegetable du jour
Suggested Pairing: Élevage Select/Élevage
Rouge/Founders Reserve

***16 OZ RIBEYE STEAK • GF** 49
cognac demi cream sauce, mashed potatoes,
vegetable du jour
Suggested Pairing: Élevage Select/Élevage
Rouge/Founders Reserve/Cab Sauvignon

* 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