
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

smoked heirloom tomato, halved and lightly roasted, 2 oz burrata, feta, kalamata olive crumble, micro basil, cold tomato consommé, basil oil

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

FLATBREAD DU JOUR | 19

chef selection- ask your server for details

Suggested Pairing: Ask your server!

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

SPRINGTIME SALAD • GF | 22

roasted lemon dressing, carrots, zucchini, yellow squash, cucumbers, radish, fennel, pickled beech mushrooms, avocado purée, arugula, pistachios

Suggested Pairing: Rosé/Vidal Blanc/Élevage Blanc

BLACK & WHITE GARLIC CAESAR • GFO | 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

PASTA BOLOGNESE | 27

beef and pork bolognese sauce, herb ricotta, basil oil, parmesan

Suggested Pairing: Cab Franc/Cab Sauvignon

CHICKEN PARMESAN | 26

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

Suggested Pairing: Cab Franc/Élevage Rouge

STUFFED RAVIOLIS | 27

spinach, ricotta cheese, mushrooms, asparagus, brown butter sauce, parmesan cheese

Suggested Pairing: Chardonnay/Vidal Blanc/Élevage Blanc

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

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

***POTATO CRUSTED HADDOCK • GF | 32**

pan seared haddock atop leek fondue with white wine butter sauce and asparagus

Suggested Pairing: 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 • GFO | 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