

DINNER

Creative Pantry Beginnings

- BUTTERNUT SQUASH & HONEYCRISP APPLE SOUP, COFFEE BEAN CRÈME, CRUNCHY OATS AND PEPITAS \$13
- WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS', CHIVE BUTTER \$5
- EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE* \$10
- LABOR OF LOVE. EIGHT GREATS. ALL AMERICAN ARTISAN CHEESE BOARD \$20
- CRISPY BEER BATTERED DELICATA SQUASH RINGS & WHIPPED PORT WINE CHEDDAR SCHMEAR* \$14
- STEAK TARTARE. POTATO CHIPS, HORSERADISH, SHALLOTS AND MIMOSA EGGS* \$16
- EXOTIC MUSHROOM TOAST, SOURDOUGH, CRÈME FRAÎCHE, HERBS AND ENDIVE \$14
- FARM SALAD, BACON, BIRCHRUN BLUE DRESSING, CUCUMBER, PICKLED EGG \$13
- CRISPY DUCK SALAD, BUTTERSCOTCH PEARS, GINGER VINAIGRETTE AND FRESH GREENS \$16
- FIG CAESAR. DANDELION, ROMAINE, CROUTONS, ANCHOVY-FIG VINAIGRETTE AND PARMESAN \$14
- PURIST 'POKE', RAW SALMON CUBES, RAINBOW RADISHES, OLIVE OIL AND HAWAIIAN SALT* \$16

Seasonal Pasta

- RICOTTA RAVIOLI, CHARDONNAY SAUCE, BUDDHA'S HAND, CRUSHED HAZELNUTS AND ROSEMARY \$20
- TUSCAN BLACK KALE RISOTTO, MEYER LEMON, PECORINO AND CRISPY BRUSSELS SPROUTS \$17
- SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE AND CELERY \$23
- BRAISED VEAL FAZZOLETTI, ROSEMARY PASTA, OVERNIGHT TOMATOES, PARMESAN AND VEAL JUS \$24

A Real Meal

- PROVENÇAL SCALLOPS. RATATOUILLE VEGETABLES, SAFFRON SAUCE, LEEKS AND TOMATO CONSERVE \$32
- ACORN SQUASH POMODORO, BURRATA, TOMATO SAUCE, PINE NUTS AND WILTED ESCAROLE \$26
- MAPLE SALMON, FARRO, BRUSSELS SPROUTS, CAYENNE APPLES AND BROWN BUTTER \$32
- BOHEMIAN FISH CURRY. STRIPED BASS, PINEAPPLE-HABANERO SHELLFISH SAUCE, BLOOMESDALE SPINACH, PLANTAINS \$34
- STEAK & POTATO. AGED STRIP STEAK, STEAK FRIES, CHARRED ONION REMOULADE AND ROSEMARY \$38
- HALF RACK O' RIBS, CITRUS BBQ, BRUSSEL SPROUT SLAW, SKILLET CORNBREAD, CARAMEL BUTTER \$30
- WHOLE SMOKE ROASTED BRANZINO, ORANGE GLAZED PERSIMMONS, HERB & GREEN OLIVE CHERMOULA \$38
- LOVEBIRD. OUR SEASONAL BUTTERMILK FRIED CHICKEN, WHIPPED SWEET POTATOES, BOURBON AIOLI
CIDER BRAISED MUSTARD GREENS & BLACK-EYED PEAS \$29

Vegetables from the Green Kitchen

- TORCHED BROCCOLI, HOUSE HOT SAUCE \$8
- WHIPPED SWEET POTATOES & ROSEMARY BUTTER \$6
- CIDER BRAISED MUSTARD GREENS & BLACK-EYED PEAS (CONTAINS POULTRY) \$6
- CRISPY BRUSSELS SPROUTS, MISO-MUSTARD SAUCE AND FRESH APPLES \$8

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 01.11.19

The Love.

COCKTAILS

PERFECT PEAR. BUBBLY WINE, CHAI SPICED VODKA AND BARTLETT PEAR \$13

A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO BITTER, IRIS VERMOUTH, APPLE CIDER \$14

THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14

I'M YOUR HUCKLEBERRY. OLD OVERHOLT BONDED RYE, HUCKLEBERRIES, SAGE AND CITRUS \$14

THE FIG AND THE LEMON. BLUECOAT GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14

A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST CIDER \$14

PHILLIPS-HEAD. A POWERFUL SCREWDRIVER. VODKA, OJ AND SOLERNO BLOOD ORANGE LIQUEUR \$14

COMPLETELY REFORMED. NO BOOZE. SOUR APPLE, LEMON, SODA \$5

LOVE SAZERAC. OUR BOOZY TAKE ON THE CLASSIC WITH KNOB CREEK TWICE BARRELED RYE, VIEUX CARRÉ ABSINTHE, AND PEYCHAUD'S BITTERS \$17

BY THE GLASS

Bubbles + Aperitifs

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDÈS, SP, NV \$13/\$65

METHODE CAP CLASSIQUE 'BRUT', GRAHAM BECK, SOUTH AFRICA, NV \$15/\$75

CHAMPAGNE 'GRAND VINTAGE', MOËT & CHANDON, ÉPERNAY, FR, 2009 \$28/\$140

TORO ALBALA ELECTRICO FINO 'SHERRY', MONTILLA-MORILES, SP \$10

'GINGER PEAR' UNCOUTH VERMOUTH, NY \$18

White + Rosé

GRENACHE BLANC BLEND, CÔTÉ MAS, CÔTEAUX DU LANGUEDOC, FR (1L) \$10/\$60

SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$13/\$60

GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2017 \$14/\$68

CHARDONNAY, SEAN MINOR, CENTRAL COAST, CA, 2017 \$13/\$60

NERELLO MASCALESE ROSÉ 'VURRIA...', DIGIOVANNA, SICILY, IT, 2017 \$12/\$58

Red

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, CÔTES DU RHÔNE, FR, 2016 \$12/\$56

CABERNET SAUVIGNON, TARRICA WINE CELLARS, PASO ROBLES, CA, 2016 \$14/\$68

PINOT NOIR 'ESTATE', ILLAHE, WILLAMETTE VALLEY, OR, 2017 \$18/\$88

MALBEC, PORTILLO, MENDOZA, ARGENTINA 2017 \$13/\$60

BEER + CIDER

ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2% ABV \$9

ANCHOR BREWING COMPANY ANCHOR STEAM BEER 4.9% ABV \$7

MILLER HIGH LIFE 4.6% ABV \$5

VON TRAPP HELLES 4.9% ABV \$6

STILLWATER 'CELLAR DOOR'. FARMHOUSE STYLE WHEAT BEER WITH SAGE 6.6% ABV \$10

WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8

DOGFISH HEAD FLESH & BLOOD IPA WITH ORANGE AND LEMON 7.5% ABV \$8

DOWNEAST WINTER BLEND. APPLE CIDER WITH TOASTED OAK, CINNAMON, AND NUTMEG 6.5% ABV \$8

EMBARK CRAFT CIDERWORKS OLD MARAUDER DRY CIDER 6.9% ABV \$8

The Love.