

LUNCH

Soups, Snacks and Such

BUTTERNUT SQUASH & HONEYCRISP APPLE SOUP, COFFEE BEAN CRÈME, CRUNCHY OATS AND PUMPKIN SEEDS \$13

FRESH CLAM AND CELERY CHOWDER, POTATOES, OLD BAY CORNBREAD CRUMBLE \$13

CRISPY BEER BATTERED DELICATA SQUASH RINGS & WHIPPED PORT WINE CHEDDAR SCHMEAR* \$14

OLIVIA'S CHEESE BALL, LAVENDER, PISTACHIO, FIG-HONEY AND CRISPS \$10

DROP BISCUITS AND BUTTER \$5

SAVORY HUSHPUPPIES AND SALTED HONEY WHIP \$8

ROSEMARY KETTLE CHIPS & PETITE CHEESE FONDUE \$6

CUCUMBER, BULGUR, FETA SIDE \$5

PICKLED THINGS \$4

The Seasonal Healthy Salad Bar

EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE* \$10

LITTLE LETTUCE SALAD, RADISHES, PINK PEPPERCORN VINAIGRETTE \$10

ARUGULA, APPLE, MAPLE SMOKED CHEDDAR SALAD, CRANBERRY & WALNUT GRANOLA* \$12

GREEK SHRIMP AND ESCAROLE SALAD, ORZO, FETA, OLIVES, CUCUMBER & TOMATO \$19

DIJON DRESSED CHICKEN SALAD, LETTUCCES, GRAPES, ALMONDS AND GOAT CHEESE TOAST \$15

SKEWERED SALMON BOWL. SWEET POTATO, SHAVED BRUSSELS, FARRO, POMEGRANATE VINAIGRETTE \$22

Sandwiches & Hot Lunch Specialties

CRISPY FRIED CHICKEN PICCATA, SPAGHETTI, OLIVE OIL, LEMON, CAPERS AND WILTED ESCAROLE \$22

EGGPLANT AND PORTABELLA PARMIGIANA, POMODORO SAUCE, BURRATA CHEESE, SPINACH AND PINE NUTS \$18

HOUSE TURKEY MELT, PEPPER JACK CHEESE, FRESH AVOCADO, PIQUILLO AIOLI, GRIDDLED ENGLISH MUFFIN \$16

OLD FASHIONED SHAVED PRIME RIB SANDWICH AU JUS, CHARRED ONION REMOULADE AND CHALLAH BUN \$20

FRIED CATFISH & HUSHPUPPY PLATTER, WILD CHESAPEAKE CATFISH AND FRESH VEGETABLE SLAW \$22

JUICY, GRIDDLED ANGUS BURGER: CHEESE FONDUE, SLIVERED ONION, AIOLI AND POTATO BUN \$18

RICOTTA RAVIOLI, CHARDONNAY SAUCE, BUDDHA'S HAND, CRUSHED HAZELNUTS AND ROSEMARY \$20

TUSCAN BLACK KALE RISOTTO, MEYER LEMON, PECORINO AND CRISPY BRUSSELS SPROUTS \$17

Sweet and Not So Sweet

RAPTURE. BLONDIE SUNDAE. MISO BUTTERSCOTCH ICE CREAM & CRUNCHY CASHEWS \$11

DIRT SUNDAE. CHOCOLATE MOUSSE, CRUSHED COOKIES AND CHERRY PÂTE DE FRUIT \$11

WARM GRAHAM MADELEINES, CHOCOLATE SAUCE & MARSHMALLOW CRÈME \$13

OLIVE OIL CAKE, BALSAMIC FIG ICE CREAM AND ROSEMARY HONEY \$12

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.

DRINK

BREW LAB BOTTOMLESS ICED TEA WITH ORANGE \$4
LACROIX WATER - PLEASE ASK FOR TODAY'S FLAVORS \$2
HOMEMADE SOUR APPLE SODA \$5
SAN PELLEGRINO ARIANCIATA ROSSA (BLOOD ORANGE) \$4
BOYLAN'S CREAM SODA \$4
BABA'S BREW BLUEBERRY KOMBUCHA \$8
LA COLOMBE ICED COFFEE \$6
LOVE LATTE \$6 VANILLA LATTE \$6 CUP O' JOE \$4

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14
PERFECT PEAR. BUBBLY WINE, CHAI SPICED VODKA AND BARTLETT PEAR \$13
THE FIG AND THE LEMON. BLUECOAT GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14
A VERY GOOD BOURBON DRINK: JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$14
A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST 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
PHILLIPS-HEAD. A POWERFUL SCREWDRIVER. VODKA, OJ AND SOLERNO BLOOD ORANGE LIQUEUR \$14
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

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDES, 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

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

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 AND 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 BLOOD 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

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