

# 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

- VALENCIA SCALLOPS. WHIPPED CAULIFLOWER, ORANGE SAUCE, CAYENNE, SNAP PEAS, MINT & OLIVES \$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. 02.11.19

**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. MODAGOR GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14

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

THE CURE. VODKA, SOLERNO BLOOD ORANGE LIQUEUR, BITTERS AND A TRIO OF FRESH CITRUS \$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, 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

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

'GINGER PEAR' UNCOUTH VERMOUTH, NY \$18

### White + Rosé

GRENADE 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

GRENADE/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

VICTORY HOMEGROWN DRY-HOPPED LAGER 4.8% ABV \$7

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

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

STILLWATER GOSE GONE HOPPED. DRY-HOPPED GOSE STYLE SOUR ALE 4.8% ABV 16 OZ CAN \$12

MILLER HIGH LIFE 4.6% ABV \$5

SLY FOX HELLES LAGER 4.9% ABV \$6

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.