

LITE FARE

Cheese & Charcuterie – (for 2) 25 (For 6) 50

A curated selection of cow, goat, and sheep's milk cheeses, ranging from mild and creamy to bold and pungent. Paired with salami, prosciutto, and an array of seasonal accompaniments and toasted artisan bread - **Pair with our 2023 Chardonnay** (The vibrant fruit tones and subtle notes of oak cuts beautifully through the creamy, savory flavors of this dish.)

Butcher's Board – 16

Bratwurst poached in our Millstone Dark Ale, grilled and topped with house-made curry honey mustard, served with rich and tangy Red Dragon cheese, our house-made pickles, and fresh artisan bread - **Pair with our Reserve** (The dark fruit flavors set against the savory notes of anise and cedar enhances the tangy, smokey flavors of the dish.)

Strip Steak Au Poivre & Wildfire Blue – 22 GF

A bold and flavorful pepper-crusted 4oz New York strip, served with Wildfire blue cheese, finished with a rich onion jam and a delicate drizzle of orange-infused oil for the perfect balance of heat, tang, and sweetness - **Pair with our 2023 Merlot** (The spicy, bright berry notes echo this fare's peppery, rich flavors.)

Black & Blue Flatbread – 22

Cajun-roasted chicken, caramelized onions, Moody Blue cheese, provolone, and brie, finished with a cherry balsamic glaze - **Pair with our 2023 Chambourcin** (The spicy nuance of the dish finds harmony in the vibrant sweet oak and dark cherry character of the wine.)

Duck, Prosciutto & Fig Flatbread – 22

A perfect harmony of sweet and savory, this artisanal flatbread features tender duck and fig jam, layered with creamy Brie, topped with crispy prosciutto and arugula. Baked to golden perfection - **Pair with our Reserve** (The deep inky fruit and earthy character of this full-bodied wine balances the rich, savory notes of this dish.)

Garden Fresh Roasted Vegetable Flatbread – 20

Grilled and roasted vegetables from the WC Victory Gardens tossed in garlic, oregano and olive oil with house-made marinara and provolone on a crisp flatbread - **Pair with our 2023 Rosé** (Bright and lively, this dry wine dances with the earthy sweetness of the roasted vegetables.)

Seafood Flatbread – 24

Shrimp, crab, Brie, and provolone cheese, finished with crispy bacon and a touch of Old Bay - **Pair with our 2023 Summer Red** (The semi-sweetness of the wine harmonizes with the seafood and savory touches highlighting this dish.)

Scallops Brochette – 20

Scallops (4) served over arugula and finished with our Sauvignon Blanc and fried gnocchi - **Pair with our 2024 Sauvignon Blanc** (The wine-kissed sauce and Juicy scallops will meet their match with the notes of bright citrus and herbaceous flavors of this wine.)

The Beast Burger – 22

The 8oz wild blend of wagyu, elk, bison, and wild boar topped with cranberry Stilton cheese, cherry-chipotle BBQ sauce, cha-cha sauce, and arugula. Served on an oat-wheat Kaiser roll - **Pair with our Reserve** (This peppery, smoky, and full-bodied wine plays nicely with the fare's meat combination and tangy sauces.)

Smoked Salmon BLT – 16

Smoke salmon with sundried tomato cream cheese, bacon jam, and spring mix, served on a toasted croissant. Served cold - **Pair with our 2023 Rosé** (Vibrant Provençal flavors add a whisper of stone fruit and minerality making every bite of this smoky and salty fare vibrant and delectable.)

Baked Italian Ciabatta Sandwich – 16

A bold stack of capicola, mortadella, salami, and provolone layered on fresh ciabatta, finished with crisp lettuce, tomato, tangy hot peppers, and a drizzle of oil and vinegar. Served hot and melty. A classic Italian deli favorite with a kick - **Pair with our 2023 Chambourcin** (The Juicy fruit and spice profile of this wine delivers rustic Italian perfection to this dish.)

Turkey & Brie Sandwich – 16

Savory roasted turkey layered with creamy Brie, fresh arugula and a delightful blend of apple butter and curry honey mustard, all served on soft, lightly sweet cranberry bread. A perfect balance of sweet and savory flavors - **Pair with our 2023 Chardonnay** (A harmonious interplay of bright green apple, pear and sweet oak lifts the flavors of this elegant sandwich.)

Crab Cake Sandwich – 22

A golden-browned, house-made crab cake, packed with lump crab meat and signature seasonings, served on a toasted bun with crisp lettuce, ripe tomato, and our Mariner's secret sauce. A coastal classic done right! - **Pair with our Summer Red** (Playfully sweet and zesty, this wine balances the rich, golden and crispy flavors of this sandwich.)

Baked Brie Salad – 15

Warm, creamy baked Brie served alongside a fresh bed of greens, tossed with crunch cashews and seasonal berries. Drizzled with a delicate rosé vinaigrette for a perfect balance of richness, sweetness, and crunch - **Pair with our 2023 Rosé** (Vibrant and refreshing Provençal flavors add a whisper of floral elegance to this lush salad.)

Grilled Apple & Pear Salad – 15

Grilled apples and pears with crispy bacon, dried fruit, pecans, and Stilton blue cheese over greens with cider vinaigrette - **Pair with our 2023 Viognier** (Lively aromatics and stone fruit flavors compliment the smoky and elegant acidity of this dish.)

Fried Oysters – 18

Lightly dusted and served with Cajun remoulade - **Pair with our 2023 Viognier** (An interplay of stone fruit and aromatic sophistication, this wine compliments the briny sweetness of the dish.)

A 20% gratuity will be added for parties of 8 or more. Max of two checks per table.

ENTREES

Ribeye 14 oz. - 45

Grilled Ribeye over potatoes Au Gratin and baby carrots finished with our Merlot steak sauce - **Pair with our 2023 Merlot** (Hints of dark fruit and subtle spice enhances the beef's umami depth.)

Apple-Brandy Glazed 14. oz. Pork Chop - 36

Apple and house-made brandy glazed over a pork chop with roasted sweet potatoes and root vegetables - **Pair with our 2023 Chambourcin** (The earthiness of this rich red wine will provide a fall festival of flavors to deepen the savory notes of the pork and root vegetables.)

Seafood Lasagna - 28

Shrimp, scallops, swordfish, tuna, and crab layered in sheets of pasta with our 5-cheese and rosa sauce - **Pair with our 2023 Rosé** (The bright stone fruit and gentle oak flavors melt into the creamy richness of this entree.)

Twin Crabcakes - 40

Two 5oz crab cakes packed with flavor and served with remoulade, roasted garden vegetables and red potatoes - **Pair with our 2024 Sauvignon Blanc** (The touch of acidity and herbal notes accentuate the mix of seafood and vegetal flavors.)

HOUSE MADE DESSERTS

Chocolate Brownie and Cheesecake Bomb - 10

Pair with our 2023 Summer Red (This slightly sweet wine with playful notes of mocha makes this pairing impossible to resist.)

Carrot Cake - 10

Pair with our 2023 Chardonnay (Taste the blissful flavors of baked apple, pear, and spice with this pairing.)

Chocolate Peanut Butter and Banana Cheesecake - 10

Pair with our Reserve (This velvety rich red is a delightful companion with this decadent dessert.)

Key Lime Pie - 10

Pair with our 2023 Viognier (Vibrant citrus, floral and tropical fruit notes mirror the zesty lime of this dreamy delight.)



OCTOBER 25th • 4-7pm

Join us for a fun-filled day of Halloween excitement!
COSTUMES ENCOURAGED! \$35 per person

Trick or Treating | Wine Tasting | Seasonal Food Pairing
Halloween Games & Fun



A 20% gratuity will be added for parties of 8 or more. Max of two checks per table.