



## SHARED

### Cheese & Charcuterie

daily a la carte selection 7/ounce

### Trio of Hummus GF available, V, Veg

pesto, harissa, traditional, carrot, celery, cucumber, naan 20

### Lobster Nachos

lobster Cognac sauce, tequila cilantro lime cream, goat cheese, cabbage, bacon 28

*Pairs well with our SCW Chenin Blanc*

### Burrata

charred scallions, balsamic, fried shallots, crostini 12

*Pairs well with our SCW Chardonnay*

### Tuna Sashimi GF

olive tapenade, spicy mayo, fennel, grapefruit, orange 16

*Pairs well with our SCW Pinot Grigio*

## SMALL PLATES

### Shrimp Cocktail GF

with cocktail sauce and lemon 15

*Pairs well with our SCW Chenin Blanc*

### Mussels

herbed SCW Chardonnay cream sauce, grilled bread 15

*Pairs well with our SCW Chardonnay*

### Tempura Fried Artichoke

Lemon aioli, Chili flakes 15

*Pairs well with our SCW Rose*

### Braised Oxtail GF

porcini risotto, mushroom chips, parmesan foam 17

*Pairs well with our SCW Cabernet Sauvignon*

### Smoked Mozzarella Ravioli

sage brown butter, sweet potato sauce, toasted pecans 12

*Pairs well with our SCW Chardonnay*

## SALADS

### House GF,V

house SCW Cabernet dressing, tomato, cucumber, mixed greens 8

### Beet Salad GF

blue cheese dressing, frisée, orange segments, spiced pepitas seeds, toasted coriander 12

### Kale Caesar

croutons, parmesan cheese, Caesar dressing 9

### Add-on Salad Options

5oz shredded balsamic glazed chicken 7                      7 oz Salmon filet \* 15

## ENTREES

### Scallops GF

butternut squash puree, seared mushrooms, fried kale, pecorino romano 32

*Pairs well with our SCW Sauvignon Blanc*

### Seared Salmon GF

charred herbed cauliflower, fried capers, garlic butter sauce 27

*Pairs well with our SCW Chenin Blanc*

## ENTREES cont'd

### Jumbo Lump Crab Roll

honey butter, paprika, celery seed, pomme frites 33

*Pairs well with our SCW Sparkling Cuveé*

### Half Chicken

mushroom bread pudding, swiss chard, lemon gravy 29

*Pairs well with our SCW Chardonnay*

### Seafood Boil\* GF

split crab legs, scallops, shrimp, mussels, kielbasa, old bay M/P

*Pairs well with our SCW Chenin Blanc*

### Spaghetti Squash GF

house made pepperoni sauce or marinara [v], seared mushrooms, caramelized fennel 24

*Pairs well with our SCW Pinot Noir*

### Filet GF

au gratin potatoes, brussels sprouts, roasted garlic compound butter 58

*Pairs well with our SCW Cabernet Reserve*

### Burger

caramelized onion, cheddar, horseradish cream sauce, garlic & parmesan pommes frites 20

*Pairs well with our SCW Red Blend*

### Lamb Shank GF

creamy polenta, beet sauerkraut, pear 45

*Pairs well with our SCW Napa Valley Reserve Pinot Noir*

### Chickpea Stew [v] GF

Tomato, spinach, curry, pickled apricot, pine nuts 22

*Pairs well with SCW Sparkling Cuvee'*

### Ribeye Filet GF

prime CAB [10 oz], spinach, artichokes, fried potatoes, scallion, pickled red onion, pickle bordelaise 65

## SIDES

### Pomme Frites GF

garlic, parmesan 6

### Asparagus GF

citronette, parmesan 8

### Brussel Sprouts GF

lemon, parmesan 8

## DESSERT

### Triple chocolate Mousse Cake

chocolate cake, mousse, and glazed with ganache 8

### Sticky Toffee Pudding

crème anglaise 9

### Limoncello GF

whipped cream 9

### Gelato GF

Vanilla, Dark Chocolate or Raspberry 4/scoop

\*Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has an allergy. (V- Vegan) (Veg-vegetarian) Parties 6 or more will be charged an automatic gratuity of 20%