SHARED

Cheese & Charcuterie
daily a la carte selection

Mediteranean Board GF available, Vegetarian
hummus, roasted eggplant puree, farro tabbouleh, Mediterranean vegetable salad
Pairs well with our SCW Chenin Blanc

Burrata
crispy prosciutto, crushed marcona almonds, honey, black pepper, garlic toast point
Pairs well with our SCW Chardonnay

Tuna Tartar *GF
spicy mayo, mango, chive, sesame seed, bibb lettuce wrap
Pairs well with our SCW Sparkling Cuvee

SMALL PLATES

Skull Island Australian Prawns GF
head on, cilantro, parsley, chili oil, pickled red onion, fresno chile
Pairs well with our SCW Rose

Mussels
sweet potato broth, chorizo, moody bleu cheese, parsley, grilled bread
Pairs well with our SCW Pinot Noir

Short Rib Lettuce Wraps GF
Spicy orange soy glaze, carrot, radish, scallion, butter bibb, white sesame
Pairs well with our SCW Mascot

Smoked Mozzarella Ravioli
sage brown butter, sweet potato sauce, toasted pecans
Pairs well with our SCW Anderson Valley Reserve Pinot Noir

Lobster Tater Tots
scallion cream sauce, chives
Pairs well with our SCW Chenin Blanc

SALADS

House GF,V
house SCW Cabernet dressing, tomato, cucumber, mixed greens

Beet Salad GF
blue cheese dressing, frissee, orange segments, spiced pepitas seeds, toasted coriander

Kale Caesar
cROUTONS, parmesan cheese, Caesar dressing

Add-on Salad Options
5oz balsamic glazed chicken 7 
7 oz Salmon filet * 15

ENTREES

Scallops* GF
butternut squash puree, seared mushrooms, fried kale, pecorino romano
Pairs well with our Chardonnay

Seared Salmon* GF
tomato parmesan risotto, saffron broth, fried basil, lemon
Pairs well with our SCW Pinot Grigio
ENTREES cont’d

Jumbo Lump Crab Roll
honey butter, paprika, celery seed, pommes frites 33
Pairs well with our SCW Chenin Blanc

Chicken Breast
stuffed with mushrooms and bacon, collard greens, black eyed peas, fried shallot 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 Sauvignon Blanc

Responsibly Sourced Sea Bass (ask your server) GF
mascarpone roasted garlic polenta, eggplant red pepper jam, black olive crumble, prosciutto chip 50
Pairs well with our SCW Chenin Blanc

8 oz Filet Mignon or 16 oz Ribeye Delmonico* GF 58
au gratin potatoes, brussels sprouts, roasted garlic compound butter
Pairs well with our SCW Cabernet Reserve

Burger*
braised bacon, red onion, cheddar, pommes frites, roasted garlic aioli 20
Pairs well with our SCW Cabernet

Lamb Porterhouse GF
parsnip puree, root vegetables, horseradish gremolata 65
Pairs well with our SCW Red Blend

Chickpea Stew [v] GF
tomato, spinach, curry, pickled apricot, pine nuts 22
Pairs well with SCW Sparkling Cuvee

Gluten Free Fusilli [veg] GF
gluten free pasta, wild mushrooms, wild mustard greens, leeks, artichoke, truffled ricotta, parmesan 26
Pairs well with SCW Pinot Noir

SIDES

Pomme Frites GF
parmesan, roasted garlic aioli 6

Roasted Delicata Squash GF
ricotta salatta, macerated golden raisins, spiced pepitas seeds 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

Venetian Cream GF
red wine reduction 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%