



## SHARED

### Cheese & Charcuterie

daily a la carte selection

#### **Mediterranean Board** GF available, [Veg]

hummus, roasted eggplant puree, farro tabbouleh, Mediterranean vegetable salad

*Pairs well with our SCW Chenin Blanc*

#### **Burrata**

cucumber water, macerated strawberries, prosciutto, honey, black pepper, garlic toast point

*Pairs well with our SCW Chardonnay*

#### **Seared Tuna** \*GF

Wasabi aioli, sesame crust, house ponzu, cucumber, pickled ginger, pickled red onion, radish

*Pairs well with our SCW Sparkling Cuvee'*

## SMALL PLATES

### Shrimp GF

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*

### Toybox Heirloom Tomato Salad

cucumber, ciliegine mozzarella, pickled red onion, parsley, golden balsamic, balsamic glaze, basil, garlic toast points

*Pairs well with our SCW Sauvignon Blanc*

### Lobster Tater Tots

scallion cream sauce, chives

*Pairs well with our SCW Chenin Blanc*

### Short Rib Lettuce Wraps GF

Spicy orange soy glaze, carrot, radish, scallion, butter bibb, white sesame

*Pairs well with our SCW Moscato*

## 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 oz Salmon filet \*

\*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%

## ENTREES

### Scallops\* GF

soffrito, new potatoes, blistered green beans, citrus

*Pairs well with our Chardonnay*

### Seared Salmon\* GF

strawberry relish, ginger lemongrass basmati rice

*Pairs well with our SCW Pinot Grigio*

### Open Face New England Style Lobster Roll

served chilled, pommes frites

*Pairs well with our SCW Chenin Blanc*

### Chicken Breast GF

stuffed with mushrooms and bacon, collard greens, black eyed peas, fried shallot

*Pairs well with our SCW Chardonnay*

### Seafood Boil\* GF

split crab legs, scallops, shrimp, mussels, kielbasa, old bay

*Pairs well with our SCW Sauvignon Blanc*

### Lamb Ragout

bucatini, parmesan

*Pairs well with our SCW Red Blend*

### Poached Halibut

fish fume', peas, mushrooms, celeriac puree

*Pairs well with our SCW Chenin Blanc*

### 8 oz Filet Mignon or 16 oz Ribeye Delmonico\* GF

au gratin potatoes, brussels sprouts, roasted garlic compound butter

*Pairs well with our SCW Cabernet Reserve*

### Burger\*

braised bacon, red onion, cheddar, lettuce, tomato, pommes frites, roasted garlic aioli

*Pairs well with our SCW Cabernet*

### Chickpea Stew [v] GF

tomato, spinach, curry, pickled apricot, pine nuts

*Pairs well with SCW Sparkling Cuvee'*

## SIDES

### Pomme Frites GF

parmesan, roasted garlic aioli

### Roasted Cauliflower GF

golden raisins, blistered tomato, fried capers

### Brussel Sprouts GF

lemon, parmesan

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