

SPECIAL EXPERIENCES

ROYAL OSSETRA CAVIAR SERVICE 170

30 grams of Royal Ossetra Caviar, crème fraîche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

WINE & CHEESE FLIGHT 49

brie (cow), goat cheese (goat), manchego (sheep), bleu cheese (cow)

Included Wine Pairings (3 oz Pours): Pearl D' Blanc, Rosé, Cab Sauvignon, Blueberry 'Port Style'

APPETIZERS

BREAD AND BUTTER	11	CRAB DIP • GFO	15
assorted breads with sea salt vermont butter		served with crostini	
DILL PICKLE DEVILED EGGS • GFO	12	Suggested Pairing: Riesling/Vidal Blanc	
topped with fried dill pickles and buttermilk ranch		POMMES FRITES • GFO	12
Suggested Pairing: Chardonnay/Pearl D' Blanc/Vidal Blanc		truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli	
HUMMUS PLATTER • GFO	18	Suggested Pairing: What doesn't go with truffle fries!	
duo of black garlic hummus and roasted red pepper hummus served with crudité and crostini		MEDITERRANEAN GOAT CHEESE MEDALLIONS • GFO	15
Suggested Pairing: Any White/Rosé		toasted baguette, topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon EVOO	
CASINO FRIED CALAMARI	15	Suggested Pairing: Rosé/Pearl D' Blanc	
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow		GREEK MEATBALLS (5)	17
Suggested Pairing: Élevage Blanc/Cab Franc/Rosé		chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan	
BADDA-BOOM SHRIMP (6)	15	Suggested Pairing: Cab Franc/Élevage Select	
lightly battered shrimp, house badda-boom sauce, slight-medium spicy heat			
Suggested Pairing: Riesling/Élevage Blanc			

FLATBREADS & TACOS

AVAILABLE UNTIL 3PM

FIG AND GOAT CHEESE FLATBREAD	16	ITALIANO FLATBREAD	16
caramelized onions, fig spread, goat cheese, mixed greens, balsamic glaze		chef curated selection of meats, mozzarella cheese, tomato sauce, basil	
Suggested Pairing: Riesling/Chardonnay/Cab Franc		Suggested Pairing: Rosé/Cab Franc/Élevage Select	
FISH TACOS (3)	21	CHICKEN TACOS	21
fish du jour, Asian slaw, badda-boom sauce		blackened chicken, fresh vegetable salsa, lime crema	
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling		Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling	

SALADS

GOAT CHEESE & BEET • GF	15	BLACK & WHITE GARLIC CAESAR • GF	14/9
field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic		romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing)	
Suggested Pairing: Élevage Blanc/Chardonnay/Rosé		Suggested Pairing: Élevage Blanc/Chardonnay/Riesling	
CHICKEN LOMBATA • GFO	22	WATERMELON BURRATA • GF	16
crispy flash-fried chicken, topped with mixed greens, shaved red onion, tomatoes, capers, Kalamata olives, lemon vinaigrette, shaved parmesan		Sweet Vermouth Blanc macerated watermelon, espelette peppers, sesame seeds, radish, pickled shishito peppers, cured deli meats, blueberries	
Suggested Pairing: Rosé/Élevage Blanc		Suggested Pairing: Riesling/Élevage Blanc	

PASTAS

3 CHEESE MANICOTTI BOLOGNESE beef, pork, basil oil Suggested Pairing: Élevage Select/Cab Franc	26	CHICKEN & GNOCCHI capicola, manchego, spinach with creamy brown butter sage sauce Suggested Pairing: Chardonnay/Vidal Blanc/Élevage Blanc/Riesling	26
PORCINI MUSHROOMS & CHEESE STUFFED RAVIOLIS beef ragu, bone marrow mirepoix, truffle oil, smoked ricotta, demi glacé Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve	26	PICCOLA PAPPARDELLE PASTA roasted mushrooms, broccoli, black garlic parmesan cream Suggested Pairing: Chardonnay/Riesling/Cab Franc	22
CHICKEN PARMESAN classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde Suggested Pairing: Cab Franc/Élevage Rouge	24		

ENTRÉES

*ROASTED SALMON • GF jasmine rice, béarnaise, roasted tomatoes, vegetable du jour Suggested Pairing: Rosé/Chardonnay	29	*ARGENTINIAN STYLE STEAK FRITES• GF beef medallions, parsley, chimichurri, pommes frites Suggested Pairing: Any Rayson Red!	25
*SHRIMP (6) & POLENTA • GF shrimp, cheesed polenta, tasso ham, pepperonata, orange and sweet vermouth cream sauce Suggested Pairing: Chardonnay/Riesling	27	*8 OZ BONELESS PORK CHOP • GF mashed potatoes, vegetable du jour, rosemary raspberry gastrique Suggested Pairing: Cab Franc/Élevage Rouge	29
*CRAB STUFFED HADDOCK • GF cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil Suggested Pairing: Riesling/Chardonnay/Élevage Blanc	32	BRAISED LAMB• GF bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction Suggested Pairing: Cab Franc/Élevage Rouge	36
*PAN SEARED SCALLOPS (3) • GF served over herbed Tuscan bean purée, bacon jam, vegetable du jour, roasted tomatoes Suggested Pairing: Rosé/Chardonnay/Élevage Blanc	34	*SURF & TURF • GF 6oz filet, 3 grilled shrimp, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve	49
*SEAFOOD RISOTTO• GFO salmon, scallops, shrimp, calamari, saffron arborio rice, tomato, seafood liquor, white wine Suggested Pairing: Rosé/Chardonnay/Élevage Blanc	59	*16 OZ RIBEYE STEAK • GF cognac demi cream sauce, mashed potatoes, vegetable du jour Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve/Cab Sauvignon	49

ADD ONS: SALADS | PASTAS | ENTRÉES

Add Chicken	12	Add Shrimp	14
*Add Salmon	19	Add Scallops (3)	24
*Add Filet	30		

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE
• GFO MEANS GLUTEN FREE OPTIONAL