

## APPETIZERS

### 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

<b>BREAD AND BUTTER</b>	<b>11</b>	<b>CRAB DIP • GF</b>	<b>15</b>
assorted breads with sea salt Vermont butter		served with crostini	
		<b>Suggested Pairing:</b> Riesling/Vidal Blanc	
<b>DILL PICKLE DEVEILED EGGS</b>	<b>12</b>	<b>POMMES FRITES • GF</b>	<b>12</b>
topped with fried dill pickles and buttermilk ranch		truffle fries, parmesan snow, chopped herbs,	
<b>Suggested Pairing:</b> Chardonnay/Pearl D'		served with ketchup & garlic aioli	
Blanc/Vidal Blanc		<b>Suggested Pairing:</b> What doesn't go with truffle fries!	
<b>HUMMUS PLATTER • GF</b>	<b>18</b>	<b>MEDITERRANEAN GOAT CHEESE</b>	<b>15</b>
duo of black garlic hummus and roasted red		<b>MEDALLIONS • GF</b>	
pepper hummus served with crudité and crostini		topped with marinated roasted red pepper, tapenade of	
<b>Suggested Pairing:</b> Any White/Rosé		olives, capers, garlic, basil, lemon EVOO	
		<b>Suggested Pairing:</b> Rosé/Pearl D' Blanc	
<b>CASINO FRIED CALAMARI</b>	<b>15</b>	<b>CHARCUTERIE BOARD • GF</b>	<b>28</b>
fried calamari atop a sauce of bell peppers,		chef curated selection of meats and cheeses,	
chopped bacon, tomato sauce, parmesan snow		accoutrements, served with crostini	
<b>Suggested Pairing:</b> Élevage Blanc/Cab Franc/Rosé		<b>Suggested Pairing:</b> Cab Franc/Élevage Select	
<b>BANG BANG SHRIMP (7)</b>	<b>15</b>	<b>GREEK MEATBALLS</b>	<b>17</b>
lightly battered shrimp, house bang bang sauce,		chicken meatballs, tzatziki sauce, tabbouleh salad,	
slight-medium spicy heat		crumbled feta, served with naan	
<b>Suggested Pairing:</b> Riesling/Élevage Blanc		<b>Suggested Pairing:</b> Cab Franc/Élevage Select	

## FLATBREADS & TACOS

AVAILABLE UNTIL 3PM

<b>FIG AND GOAT CHEESE FLATBREAD</b>	<b>16</b>	<b>ITALIANO FLATBREAD</b>	<b>16</b>
caramelized onions, fig spread, goat cheese, arugula,		chef curated selection of meats, mozzarella cheese,	
balsamic glaze		tomato sauce, basil	
<b>Suggested Pairing:</b> Riesling/Chardonnay/Cab Franc		<b>Suggested Pairing:</b> Rosé/Cab Franc/Élevage Select	
<b>FISH TACOS (3)</b>	<b>21</b>	<b>CHICKEN TACOS</b>	<b>21</b>
fish du jour, Asian slaw, bang-bang sauce		blackened chicken, pineapple, corn salsa	
<b>Suggested Pairing:</b> Élevage Blanc/Vidal Blanc/		<b>Suggested Pairing:</b> Élevage Blanc/Vidal Blanc/	
Blanc/Riesling		Riesling	

## SALADS

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

## PASTAS

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

## ENTRÉES

<b>*ROASTED SALMON • GF</b> jasmine rice, béarnaise, roasted tomatoes, vegetable du jour <b>Suggested Pairing:</b> Rosé/Chardonnay	<b>29</b>	<b>*ARGENTINIAN STYLE STEAK FRITES</b> beef medallions, parsley, chimichurri, pommes frites <b>Suggested Pairing:</b> Any Rayson Red!	<b>25</b>
<b>SHRIMP (5) &amp; POLENTA • GF</b> shrimp, cheesed polenta, vegetable du jour, roasted tomatoes bacon jus <b>Suggested Pairing:</b> Chardonnay/Riesling	<b>27</b>	<b>*8 OZ BONELESS PORK CHOP • GF</b> mashed potatoes, vegetable du jour, rosemary raspberry gastrique <b>Suggested Pairing:</b> Cab Franc/Élevage Rouge	<b>29</b>
<b>CRAB STUFFED HADDOCK</b> cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil <b>Suggested Pairing:</b> Riesling/Chardonnay/Élevage Blanc	<b>32</b>	<b>BRAISED LAMB</b> bone in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction <b>Suggested Pairing:</b> Cab Franc/Élevage Rouge	<b>36</b>
<b>PAN SEARED SCALLOPS (3) • GF</b> served over herbed and Tuscan bean purée, bacon jam, vegetable du jour, roasted tomatoes <b>Suggested Pairing:</b> Rosé/Chardonnay/Élevage Blanc	<b>34</b>	<b>*8 OZ BEEF FILET • GF</b> mashed potatoes, exotic mushrooms, pearl onions, black truffle demi glacé <b>Suggested Pairing:</b> Élevage Select/Élevage Rouge/Founders Reserve	<b>59</b>
<b>SEAFOOD RISOTTO</b> salmon, scallops, shrimp, calamari, saffron arborio rice, tomato, seafood liquor, white wine <b>Suggested Pairing:</b> Rosé/Chardonnay/Élevage Blanc	<b>59</b>	<b>*16 OZ STEAK AU POIVRE • GF</b> tri-colored pepper corn crusted NY strip, cognac demi cream sauce, mashed potatoes, vegetable du jour <b>Suggested Pairing:</b> Élevage Select/Élevage Rouge/Founders Reserve/Cab Sauvignon	<b>42</b>
<b>SALISBURY BISTRO STEAK</b> seasoned ground beef steak with caramelized onions, Madeira mushroom cream sauce, mashed potatoes, vegetable du jour <b>Suggested Pairing:</b> Élevage Select/Cab Sauvignon	<b>24</b>		

## 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