



## Wine Bar & Kitchen

### Small Plates

Heirloom Tomato Gazpacho  
Minted Yogurt & Espelette Pepper 8.

Serrano Ham Croquettes  
Saffron Aioli 9.

Endive & Watercress Salad  
Toasted Walnuts, Blue Cheese  
& Smoked Bacon 11.

Yellowtail Carpaccio  
Sicilian Pistachios, Caper Berries  
& Ruby Grapefruit 15.

Warm Goat Cheese Salad  
Organic Golden Beets, Marcona Almonds  
& Mâche 11.

Mixed Organic Greens  
Shallot-Mustard Vinaigrette 8.

Grilled Calamari  
White Beans, Rosemary & Arugula 10.

Trio of Bruschetta  
Tomato Jam, Basil Pesto  
& Black Olive Tapenade 8.

Chilled Green Asparagus  
Soft Truffle Poached Egg, Chorizo  
& Truffle Vinaigrette 12.

Sautéed White Shrimp  
Braised Artichokes, Serrano Ham  
& Citrus-Chive Aioli 13.

Hand Made Ricotta Gnocchi  
English Peas, Fresh Ricotta, Mint  
& Niçoise Olives 11.

### Bigger Plates

Spaghetti  
Gold & Red Pear Tomatoes, Basil,  
Ricotta Salata & Toasted Bread Crumbs 17.

Sautéed Skate  
Sugar Snap Peas, Cherry Tomatoes,  
Corn Purée & Saffron-Tomato Vinaigrette 22.

Grilled Pork Tenderloin  
Salad of Arugula, Fennel, Niçoise Olives  
& Preserved Orange Vinaigrette 24.

Creekstone Farms Black Angus  
Grilled Hanger Steak & Crispy Frites  
Red Wine-Shallot Butter 25.

Saffron Risotto  
Asparagus, Fava Beans  
& Parmigiano Fricco 19.

Roasted Monkfish  
Piquillo Peppers, Chorizo,  
Alfonso Olives & Bravas Potatoes 27.

Creekstone Farms Black Angus  
NY Strip Steak "Au Poivre"  
Warm French Potato Salad & Wilted Watercress 32.

Organic Chicken "Under a Brick"  
Rosemary Skillet Potatoes & Sautéed Escarole 23.

Grilled 10 oz. "Black Angus Blend" Burger  
English Muffin & Crispy French Fries 13.  
Add Bacon, Mushrooms, Sautéed Onions, Cheddar, Swiss, Blue or American 1.5 (per item)

### Side

Wilted Arugula  
Wilted Watercress

Warm French Potato Salad  
Sautéed Escarole  
5.

Rosemary Skillet Potatoes  
Crispy French Fries

All Pasta, Gnocchi, Risotto are garnished with Parmigiano-Reggiano Cheese.  
Our Menu is Market Driven and Based on Market Availability & Market Prices.  
Please Keep in Mind that Making Menu Substitutions May Incur Supplemental Charges.  
Menu and Prices are Subject to Change.

Chef/Owner Danny Brown