



SHARED

Cheese & Charcuterie

daily a la carte selection

Mediterranean Board [Veg]

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

Pairs well with our SCW Chenin Blanc

Burrata

berry compote, bacon lardon, arugula, pickled red onion, champagne vinaigrette, cracked pepper

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, thai basil, chili oil, pickled red onion, fresno chile

Pairs well with our SCW Rose'

Mussels

sweet potato broth, chorizo, moody blue cheese, parsley, grilled bread

Pairs well with our SCW Pinot Noir

2 oz Center Cut Wagyu Strip Steak* GF

arugula, pickled onion, roasted heirloom tomato, pecorino romano, shoyu lime citronette

Pairs well with our SCW Anderson Valley 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, frisee, 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

Clam and Mussels Linguine

lemon, crushed red pepper, clam broth, pecorino cheese, parsley

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

creamed corn, heirloom potato, sauteed mushrooms, lime, roasted garlic chicken demi

Pairs well with our SCW Chardonnay

Seared Scallops* GF

pea puree, new potatoes, peas, fresno chiles, crisp prosciutto, lime juice and zest, scallions

Pairs well with our SCW Sauvignon Blanc

Lamb Ragout

bucatini, parmesan

Pairs well with our SCW Red Blend

Pan Seared Halibut GF

truffled cauliflower puree, roasted cauliflower and mushrooms, apple, pickled mustard seed, micro celery

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

parmesan, roasted garlic aioli

Charred Green Beans GF

pickled red onion, sweet chili glaze, marcona almonds

Brussel Sprouts GF

lemon, parmesan

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