



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

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

Pairs well with our SCW Red Blend

Fried Tofu

Spicy Asian sauce, fried wontons, scallions

Pairs well with our SCW Sparkling Rose'

Curried Lamb Chops

Merguez sausage, Tzatziki sauce, pickled red onions, mint

Pairs well with our SCW Pinot Noir

SMALL PLATES

Korean Glazed Riblets

Spicy Korean glaze, pickled daikon, scallions

Pairs well with our SCW Moscato

Mussels

Italian sausage, roasted fennel, stewed tomatoes, pecorino cheese, toast points

Pairs well with our SCW Sauvignon Blanc

Herbed Goat Cheese

Plums, verjus reduction, spiced nuts, garlic toast points

Pairs well with our SCW Chardonnay

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, frisse, 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 Pinot Grigio

Seared Salmon* GF

lentils, butternut squash, pearl onions, sage, beurre blanc

Pairs well with our SCW Chardonnay

Gnocchi

sweet potato, patty pan squash, kale, marcona almonds, brown butter

Pairs well with our SCW Chenin Blanc

Chicken Coq au Vin GF

braised chicken thighs, seared chicken breast, roasted mushrooms, heirloom potatoes, pearl onions

Pairs well with our SCW Cabernet Sauvignon

Seared Scallops* GF

parsnip puree, patty pan squash, arugula, apple chutney

Pairs well with our SCW Chenin 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

cheddar mustard mashed potatoes, charred broccolini, bordelaise sauce

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 Rose'

SIDES

Pomme Frites

parmesan, roasted garlic aioli

Charred Broccolini

goat cheese crema, horseradish gremolata

Beans and Greens

black eyed peas, kale, chicken jus

Shoyu Potatoes

shoyu glaze, scallions

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