



SHARED

Bread Basket

accompaniments

Cheese & Charcuterie (GF available)

daily a la carte selection

Mediterranean Board [Veg]

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

Pairs well with our SCW Chenin Blanc

Crab Cakes

spicy remoulade, apple fennel salad

Pairs well with our SCW Pinot Noir

Chorizo & Goat Cheese

calabrian chiles, pickled red onion, oregano, toast points

Pairs well with our SCW Red Blend

Fried Tofu (V)

spicy Asian sauce, fried wontons, scallions

Pairs well with our SCW Sparkling Rose'

SMALL PLATES

Korean Glazed Riblets

spicy korean glaze, pickled daikon, scallions

Pairs well with our SCW Moscato

Mussels (GF available)

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

Pairs well with our SCW Sauvignon Blanc

Lobster Tater Tots

scallion cream sauce, chives

Pairs well with our SCW Chenin Blanc

Anchovy Bruschetta

blistered tomato, olives, pickled red onion, parsley, roasted garlic puree

Pairs well with our SCW Chardonnay

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/Veg)

blue cheese dressing, frissee, orange segments, spiced pepitas seeds, toasted coriander

Kale Caesar (Veg)

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) (GF-Gluten Free)

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

Salmon Salad* (GF)

arugula, garbanzo beans, artichokes, calabrian chiles, sundried tomatoes, pecorino, lemon artichoke dressing

Pairs well with our SCW Chardonnay

Pan Seared Halibut (GF)

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

Pairs well with our SCW Chenin Blanc

Seared Scallops* (GF)

parsnip puree, patty pan squash, arugula, apple chutney

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

Marinated Chicken Breast Salad (GF)

mixed greens, feta cheese, kalamata olives, cucumber, heirloom cherry tomatoes, red onion, radish, fried pita, sumac dressing

Pairs well with our SCW Cabernet Sauvignon

Lamb Ragout

bucatini, parmesan

Pairs well with our SCW Red Blend

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

Gnocchi (Veg)

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

Pairs well with our SCW Chenin Blanc

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

Glazed Baby Carrots

thyme, chicken stock, brown sugar, butter

Cheesy Mashed Potatoes

red dragon (whole grain mustard) cheese

*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) (GF-Gluten Free)

Parties 6 or more will be charged an automatic gratuity of 20%