



## 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

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