



SHARED

Bread Basket

accompaniments

5 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 Sauvignon Blanc

Crab Cakes

spicy remoulade, apple fennel salad

Pairs well with our SCW Sparkling Brut

Chorizo & Goat Cheese

calabrian chiles, pickled red onion, oregano, toast points

Pairs well with our SCW Chenin Blanc

Fried Tofu (V)

spicy marinated tofu, garlic puree, pickled edamame, radish, red onion, carrot, cilantro, wonton crisps

Pairs well with our SCW Sparkling Rose'

SMALL PLATES

Korean Glazed Riblets

spicy korean glaze, pickled daikon, scallions

Pairs well with our SCW Rose'

Mussels (GF available)

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

Pairs well with our SCW Pinot Noir

Lobster Tater Tots

scallion cream sauce, chives

Pairs well with our SCW Chardonnay

Tuna Tacos

Pico de gallo, spicy mayo, guacamole

Pairs well with our SCW Pinot Grigio

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

Kale Caesar (Veg)

croutons, parmesan cheese, Caesar dressing

Add-on Salad Options

5oz marinated chicken ½ dozen shrimp

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

puttanesca sauce, white wine, butter

Pairs well with our Zinfandel

Salmon Salad* (GF)

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

Pairs well with our SCW Sauvignon Blanc

French Fry Salad

mesclun, parsley, blue cheese dressing, radish, pepperoncini, kalamata olives, pickled onion, coulotte steak, chimichurri

Pairs well with SCW Pinot Noir

Marinated Chicken Breast Salad (GF Available)

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

Pairs well with our SCW Sauvignon Blanc

Blackened Striped Bass (GF)

yellow squash puree, roasted squash, zucchini salad, tomato, mint, dill, lemon

Pairs well with our SCW Chenin Blanc

Seared Scallops* (GF)

savory forbidden rice, pineapple salsa, harissa

Pairs well with our SCW Rose'

Hammersley's Chicken (GF)

herbed airline chicken breast, smashed purple potatoes, charred red onion, peppadew peppers, coriander crema

Pairs well with our SCW Red Blend

Spring Zucchini and Squash Noodles (GF)

6 shrimp, blush sauce, heirloom cherry tomatoes, pearl onions, spinach, feta, basil

Pairs well with our SCW Pinot Noir

8 oz Coulotte Steak 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 Available)

pea sauce, spring peas, pancetta, roasted mushrooms, sunny-side egg, carrot, watercress, mint

Pairs well with our SCW Pinot Grigio

Chickpea Stew (V, GF)

tomato, spinach, curry, pickled apricot, pine nuts

Pairs well with SCW Rose'

Lobster Tot "Po Boy"

remoulade, cabbage slaw, pickled red onion

Pairs well with SCW Sparkling Brut

SIDES

Pomme Frites

parmesan, roasted garlic aioli

Charred Broccolini

goat cheese crema, horseradish gremolata

White Asparagus

spicy harissa, scallions

Cheesy Mashed Potatoes

red dragon (whole grain mustard) cheese

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