



APPETIZERS

Bread Basket

accompaniments

Cheese & Charcuterie (GF available)

daily a la carte selection

Crab Cake (GF)

savory crab cake, watercress and green apple salad, pickled onion, pomegranate molasses

Pairs well with our SCW Rose'

Vegetables with Lemon Yogurt (Veg/GF)

fava beans, sugar snap peas, pickled pearl onions, broccolini, alfalfa sprouts

Pairs well with our SCW Viognier

Mushroom Ravioli (Veg)

mushrooms, caramelized onion soubise, fried chickpeas, scallions

Pairs well with our SCW Zinfandel

Burrata Cheese (GF available)

berry puree, kiwi, brioche

Pairs well with our SCW Brut

Lobster Tater Tots

scallion cream sauce, chives

Pairs well with our SCW Sauvignon Blanc

Bourbon Braised Pork Lettuce Wraps (GF)

pickled jalapeno, pickled red onion, chicharron

Pairs well with our SCW Moscato

Halloumi Cheese (Veg/GF)

pesto, orange, sherry reduction

Pairs well with our SCW Chardonnay

SALADS

House (GF/V)

house SCW Cabernet dressing, tomato, cucumber, mixed greens

Kale Caesar (Veg)

croutons, parmesan cheese, Caesar dressing

Beet Salad (Veg/GF)

spinach, arugula, burrata cheese, smoked bleu cheese, candied hazelnut, salsa verde

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)

ENTREES

Clam and Mussels Linguine

puttanesca sauce, white wine, butter, toast points

Pairs well with our SCW Pinot Noir

Seared Salmon* (GF)

couscous, preserved lemon, red pepper coulis

Pairs well with our SCW Viognier

Surf and Turf Pasta

filet mignon medallions, lobster, roasted mushrooms, cherry tomatoes, scallion, arugula, tarragon, lobster sauce

Pairs well with SCW Anderson Valley Reserve Pinot Noir

Braised Lamb Shank (GF)

herbed polenta, olive tapenade, charred broccolini

Pairs well with our SCW Zinfandel

Snapper (GF)

jasmine rice, remoulade, herb salad, radish

Pairs well with our SCW Chenin Blanc

Shrimp & Gnocchi*

kielbasa, roasted red pepper, kale, creamy pan sauce, scallions

Pairs well with our SCW Reserve Chardonnay

Braised Short Rib

cream braised redskin potato, sauerkraut

Pairs well with our SCW Malbec

6 oz Filet Mignon or 16 oz Ribeye Delmonico* (GF)

garlic mashed potatoes, bordelaise, compound butter

Pairs well with our SCW Cabernet Reserve

Braised Chicken Thighs

toasted orzo, lettuce soup, feta cheese, chicken skins, parsley, radish

Pairs well with our SCW Cabernet Reserve

Burger*

bbq braised bacon, red onion, cheddar, lettuce, tomato, pommes frites, roasted garlic aioli

Pairs well with our SCW Cabernet

Marinated Mushroom (V/GF)

quinoa tabbouleh, marinated portabella caps, puree of black and roasted garlic, watercress, pickled onion

Pairs well with SCW Anderson Valley Reserve Pinot Noir

SIDES

Pommes Frites (Veg)

parmesan, roasted garlic aioli

Asparagus (GF/Veg)

salt and fresh ground pepper, lemon citronette

Brussels Sprouts (GF/Veg)

sage butter

Garlic Mashed Potatoes (GF/Veg)

butter

Moroccan Chickpea Stew (GF/Veg)

pickled apricot, toasted pine nuts

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