



APPETIZERS

Bread Basket

accompaniments

Cheese & Charcuterie (GF available)

daily a la carte selection

Crab Cake (GF)

corn puree, sauteed corn, green onion, cilantro

Pairs well with our SCW Rose'

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

30

Pairs well with our SCW Pinot Noir

Seared Salmon*

chilled couscous, preserved lemon, red pepper coulis

32

Pairs well with our SCW Viognier

Seared Halibut Steak

jumbo lump crab, Old Bay, artichoke risotto

39

Pairs well with SCW Sauvignon Blanc

Braised Lamb Shank (GF)

herbed polenta, olive tapenade, charred broccolini

50

Pairs well with our SCW Zinfandel

Shrimp & Gnocchi*

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

38

Pairs well with our SCW Reserve Chardonnay

Braised Short Rib

cream braised redskin potato, sauerkraut

38

Pairs well with our SCW Malbec

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

55 / 68

garlic mashed potatoes, bordelaise, compound butter

Pairs well with our SCW Cabernet Reserve

Chicken Milanese

27

pesto bucatini, roasted tomato beurre blanc

Pairs well with our SCW Pinot Noir

Burger*

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

22

Pairs well with our SCW Cabernet

Marinated Mushroom (V/GF)

25

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

8

Asparagus (GF/Veg)

salt and fresh ground pepper, lemon citronette

10

Brussels Sprouts (GF/Veg)

sage butter

10

Garlic Mashed Potatoes (GF/Veg)

butter

8

Moroccan Chickpea Stew (GF/Veg)

pickled apricot, toasted pine nuts

8

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