
APPETIZERS

Royal Ossetra Caviar Service 170

30 grams of Royal Ossetra Caviar, crème fraiche, shallots, chopped egg whites and confetti of egg yolk with house made blinis

Suggested Pairing: Pearl D' Blanc

<p>Bread & Butter 11 assorted breads with sea salt Vermont butter</p> <p>Dill Pickle Deviled Eggs 12 deviled eggs topped with fried dill pickle and buttermilk ranch Suggested Pairing: Chardonnay/ Pear D' Blanc/Vidal Blanc</p> <p>GF- Roasted Shallot & Gorgonzola Dip 14 served warm with crostini and accoutrements Suggested Pairing: Chardonnay/Riesling</p> <p>Casino Fried Calamari 15 fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow Suggested Pairing: Élevage Blanc/Cab Franc/Rosé</p> <p>GF- Steamed Mussels 21 PEI mussels steamed in Élevage Blanc with chorizo & cherry tomatoes, finished with crème fraiche & herbs, served with baguette Suggested Pairing: Riesling/Élevage Blanc/Chardonnay/Rosé/Sweet Vermouth</p> <p>Greek Meatballs 17 chicken meatballs, tzatziki sauce, tabbouleh salad, crumbled feta, served with naan Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve</p>	<p>GF- Pomme Frites 12 truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli Suggested Pairing: What doesn't go with truffle fries!</p> <p>GF- Pimento Cheese Dip 12 cheddar, pimentos, cayenne, served warm with crostini Suggested Pairing: Riesling/Élevage Rouge/Chardonnay</p> <p>Twice Baked Goat Cheese Souffle 16 granny smith apples, mixed greens dressed in fig vinaigrette, cured deli meat, almond crumble, balsamic glaze Suggested Pairing: Rosé/Élevage Blanc/Chardonnay</p> <p>GF- Charcuterie Board 28 Chef curated selection of meats and cheeses, accoutrements, served with crostini Suggested Pairing: Cab Franc/Élevage Select/Petit Verdot Reserve</p> <p>Watermelon Burrata 16 Sweet Vermouth seasoned watermelon, espelette peppers, sesame seeds, blueberry lime gel, avocado mousse, radish, pickled shishito peppers, prosciutto, naan Suggested Pairing: Pearl D' Blanc/Rosé</p>
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SALADS

<p>GF- Goat Cheese & Beet Salad 15 field greens, beets, granny smith apples, shallots, candied walnuts, goat cheese, honey balsamic Suggested Pairing: Élevage Blanc/Chardonnay/ Riesling/Rosé</p> <p>GF- Black & White Garlic Caesar 14/9 romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brownish color to the dressing) Suggested Pairing: Élevage Blanc/Chardonnay/ Riesling</p>	<p>Wedge Salad 18 house-made blue cheese dressing, bacon lardons, pickled shallots, roasted tomatoes, parmesan tuile Suggested Pairing: Any red wine!</p> <p>Add Chicken 12</p> <p>Add Shrimp 14</p> <p>*Add Salmon 19</p> <p>Add Scallops (3) 24</p> <p>*Add Filet 30</p>
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FLATBREADS & TACOS

Available until 3PM

Fig and Goat Cheese Flatbread	16	Italiano Flatbread	16
caramelized onions, fig spread, goat cheese, arugula, balsamic glaze		Chef curated selection of meats, mozzarella cheese, tomato sauce, basil	
Suggested Pairing: Riesling/Chardonnay/Cab Franc/Petit Verdot Reserve		Suggested Pairing: Rosé/Cab Franc/Élevage Select/Petit Verdot Reserve	
Steak Tacos (3)	21	Chicken Tacos (3)	21
guacamole, caramelized onions, cheese		chicken tinga, pineapple and corn salsa	
Suggested Pairing: Élevage Rouge		Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling	
Shrimp Tacos (3)	21		
tempura shrimp, Asian slaw, bang bang sauce			
Suggested Pairing: Élevage Blanc/Vidal Blanc/Riesling			

ENTRÉES

GF- *Roasted Salmon	29	Braised Lamb	36
jasmine rice, béarnaise, seasonal vegetables		bone-in braised lamb shank, polenta, roasted carrots, cauliflower, pickled apples, basque glaze, pan reduction	
Suggested Pairing: Rosé/Chardonnay		Suggested Pairing: Cab Franc/Élevage Rouge	
Coq Au Vin	26	GF- Shrimp (5) and Polenta	27
duo of Élevage Select braised chicken & seared pork belly, roasted mushrooms, pearl onions, and lardons tossed in pappardelle pasta & pan jus		shrimp, cheesed polenta, roasted asparagus, roasted tomatoes, bacon jus	
Suggested Pairing: Élevage Select/Cabernet Franc		Suggested Pairing: Chardonnay/Riesling	
GF- Crab Stuffed Haddock	32	GF- Pan Seared Scallops (3)	34
cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil		served over herbed and Tuscan bean purée, bacon jam, roasted asparagus & roasted tomatoes	
Suggested Pairing: Riesling/Chardonnay/Élevage Blanc		Suggested Pairing: Rosé/Chardonnay/Élevage Blanc	
Porcini Mushrooms & Cheese Stuffed Raviolis	29	GF- *Seafood Risotto	59
beef ragu, bone marrow mire poix, truffle oil, smoked ricotta, demi-glaze		salmon, scallops, shrimp, calamari, mussels, saffron arborio rice, tomato, seafood liquor, white wine	
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		Suggested Pairing: Rosé/Chardonnay/Élevage Blanc/Vidal Blanc/Pearl D' Blanc/Riesling	
GF- *8 oz. Beef Filet	59	Chicken Roulade	26
pommes purée, exotic mushrooms, pearl onions, black truffle demi glaze		capicola, Manchego, spinach, gnocchi with brown butter sage sauce	
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		Suggested Pairing: Chardonnay/Vidal Blanc/Élevage Blanc/Riesling	
GF- *16 oz. Beef Filet	64	Piccola Pappardelle Pasta	24
pommes purée, exotic mushrooms, pearl onions, black truffle demi glaze		roasted mushrooms, broccoli, black garlic parmesan cream	
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		Suggested Pairing: Chardonnay/Riesling/Cab Franc	
GF- *8 oz. Pork Ribeye	27	Add Chicken	12
Spanish succotash, mustard cornichon demi glaze, collard greens		Add Shrimp	14
Suggested Pairing: Élevage Select/Élevage Rouge/Founders Reserve		*Add Salmon	19
		Add Scallops (3)	24
		*Add Filet	30

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.