

Dinner

Available Tuesday through Saturday, 4 to 9 p.m.

Boards

15, board for one

29, board for two to three

42, board for three to four

Down South

Meats: Whiskey salami, chorizo, pork city ham

Cheeses: Beehive Barely Buzzed, Marco Polo Peppercorn Cheddar, Cowgirl Creamery Mt. Tam

Accompanied by: Marinated mushrooms & roasted peppers, housemade pickles, tart dried cherries, Harden Hill honey, Valencia almonds

Old World

Meats: calabrese salami, prosciutto, finnochiona cotto

Cheeses: Sweetgrass Dairy Asher Blue, Beehive Seahive, Talleggio

Accompanied by: fig spread, olive tapenade, cornichons, sweet red pepper jelly, tart dried cherries

The Herbivore

Cheeses: Beehive Smoked Apple + Walnut Promontory with fig spread, Butcher & Vine cashew cheese with Valencia almonds

Accompanied by: Buffalo-garlic hummus, antipasto-style pickled vegetables, seasonal salad

Salads

add smoked tuna*, **5** add turkey, **3** add marinated poached shrimp, **5** add soft-boiled egg, **1**

House Salad* | **9**

mustard vinaigrette, bacon, poached egg, breadcrumbs, whipped blue cheese

Salad Primavera | **10**

english peas, asparagus, radish, baby carrots, sunflower seed, spring onion vinaigrette

Arugula Salad | **8**

strawberries, ricotta, almond, beets, white balsamic vinaigrette

Sandwiches

— with choice of chips; add side salad, **3** —

Roast Beef | **9**

lettuce, onion, horseradish mayo, hoagie roll

Chicken Salad | **9**

lettuce, onion, mustard, five points levain

Snacks

Smoked Salmon Toast | 10 | crème fraiche, dill, pickled onion, capers on independent baking co. country sourdough

6 each

Valencia almonds | Olive medley | Housemade pimento cheese | Buffalo-garlic hummus

Sweets

Strawberry Shortcake | 6 | rhubarb cream

2 each | Sweet Louise chocolate truffles — rotating selection of flavors

No substitutions. Please alert your server to any food allergies.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

W I N E S

By the Glass

Bubbles & Rosé

Hild Elbling Sekt | 10 / 36

One-hundred percent Elbling. Fresh and pure; notes of lemon, white flowers and pineapple.

Domaine Jacky Marteau "Lulu" Cremant de Loire | 14/ 48

Bright, energetic bubble with a mineral driven freshness. Flavors of honeysuckle, apple, melon, together with cream & vanilla.

Migot Brut Rosé | 16 / 56

A dry, heathery, creamy Gamay. Fruity and bubbly.

Idlewild Flora & Fauna Rosé | 14 / 48

Crunchy drinkable rosé made of Dolcetto, Barbera and Nebbiolo. Dry, crushed raspberry notes with a woody, super savory feel

Whites / listed light to bright

Mary Taylor Gaillac Perle | 11 / 40

Bright and freshly fruited with a tickle, dry fruity blend of nectarine, green apple and a touch of pear.

Erst & Neue Pinot Bianco | 14 / 48

Super bright acidity, tangy core of green citrus, sweet celery and rich pineapple with touches of fennel seed, long finish with ripe mineral fruit.

Antonio Lopes Biotite Vinho Verde Portugal | 12 / 44

Mineral dry combination of sage and white dried flowers, sea stone, white tea, paraffin

Sandy Cove Sauvignon Blanc | 11 / 42

Lychee, red grapefruit and passion fruit, familiar bright, crisp and refreshing New Zealand Sauvignon Blanc.

Idlewild Flora and Fauna White 14 / 48

Highlighted by honey, wildflowers, wet stones, salty air, jasmine, and orange blossoms, a touch of oiliness, wonderful texture

Osmote Chardonnay Seneca Lake | 13 / 46

Rich and acidic with minerality and texture. Notes of ripe apple with lemon and a touch of toast.

Reds / listed fruit-forward to full-bodied

Cruse Wine Co. Valdiguié Nouveau | 15 / 52

Tart and crunchy, showing flavors of juicy red fruit, melon, and tangy citrus.

Folk Machine Pinot Noir | 13 / 46

Notes of ripe strawberry, red currant, sweet basil, and a bit of fresh potting soil. A lean, fresh palate.

Paul & Remy Tempranillo | 12 / 44

Inky in the glass with flavors loaded with black cherries and plums, medium body with soft vanilla and spice notes.

Neyers Sage Canyon Red | 16 / 56

Grenache, Carignon, Mourvedre, Syrah blend, complex with dark spice, bright acidity, moderate tannins.

Monte Rio Skull Red Blend | 13 / 46

Juicy, easy-drinking blend of Petite Sirah, Mission and Zinfandel. Notes of ripe berries and spice.

Napa by Napa Cabernet Sauvignon | 15 / 52

Well-integrated flavors of ripe cherry, plums and hints of licorice. Lush, smooth tannins and full, lengthy finish.

By the Bottle

Bubbles & Rosé

Rousseau Frere Pet Nat Rose | 52 | Crushed red fruits with notes of cherry, strawberry and cranberry, hints of graham cracker and fresh bread, bright on the palate with persistent bubble

Stefan Vetter Cidre Methode Rural | 44 | Yeasty and refreshing, creamy wild apple flavors and natural tanginess.

L'Opera des Vins "Des Années Folles" | 60 | Tangy tart peach, wild lemon and underlying citrus notes, with increasing apple pith, orange zest, honey and cherry blossom. Long, tingly bubbles.

Whites / listed light to bright

Pax Trousseau Gris | 60 | Bright, fresh, and wild with Mirabelle plum, lychee and spice. Sinew and heather on the tongue.

Tendu Vermentino | 45 | Notes of stony minerality, pear and apricot. Light, fresh and summery.

Kraemer "Alte Reben" Silvaner | 56 | Crisp and bright with some weight on the mid-palate. Notes of green and white apples, and freshly cut herbs, with just a whisper of salinity on the finish.

Peter Lauer "Fass 8" Kupp Reisling Kabinett | 52 |

Great nose of pear, cassis, gooseberry, indian spices and almond, spontaneous fermentation, playfully fruity and smooth on the palate, yet zesty long finish

Casa de Mouraz Encruzado | 44 | Fresh structured Portuguese white, mineral and floral with tropical fruit notes of white peach and pineapple, sage and fennel seed.

Ciro Piccarieillo Falanghina | 52 | Notes of sea salt, heather and crisp green celery and lemon herb. As it warms in the glass, expect fruitier notes of orange peel, stone fruits and lime zest.

Reds / listed fruit-forward to full-bodied

Casa de Mouraz Dão - Tinto | 48 | Savory, dry, fleshy. Flavors of wild berry, Medjool dates, raspberry and cocoa.

Jolie Laide Barsotti Gamay Noir | 68 | Light, fresh and utterly charming. Wild strawberry and summer herbs with cranberry tartness.

Domaine Jacques Girardin Bourgogne Rouge Pinot Noir | 60

Elegant nose with dark fruit aromas: black and red currants, blackberries, and plums. Supple, lightly structured, fruity and fresh.

Monte Rio Petite Sirah | 45 | Deep and profound fruits with sweet tobacco, concentrated herbs, plum skin, red Bosc cherry and concentrated forest wild stone fruits.

Franck Balthazar Crozes-Hermitage | 80 | Beefy and meaty Syrah with notes of dark ripe cherried pepper, dry leather, sweet tobacco and wild rustic fruits.

Easton Cabernet Sauvignon 2012 California | 92

Enticing, spicy, cedary, toasty aroma leads to flavors of black cherry, wood smoke and dried plum. Full-bodied and firm tannins.