



SEASONAL

Chef Recommendations

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Creamy Whipped Feta Spread 16.99

'Nduja-Chili Crunch, Roasted Black Olives,
Spiced Ceci Beans, Marcona Almonds,
Balsamic Red Onions, Cilantro, Mint, Garlic Pita

WINE PAIRING Riesling 10.75

ENTRÉE

Gnocchi Bolognese
with Braised Short Rib 22.99

San Marzano Tomatoes, Pancetta,
Burrata Dolce, Extra Virgin Olive Oil

WINE PAIRING Vin Velouté 11.50

DESSERT

Chocolate Peanut Butter
Cookie Crumble 12.99

Chocolate Ganache Crunch,
Peanut Butter Mousse, Chopped Snickers;
Caramel, Chocolate, and Vanilla Sauces

WINE PAIRING Nightjar 11.75

TRY OUR JANUARY WINE OF THE MONTH

Vin Velouté **GLASS** 11.50

This wine's soft and silky texture is
matched with flavors of jammy dark
fruit and sweet baking spices.



**JOIN THE WINE CLUB
FOR 22.99**

Plus earn points!

LUNCH



SEASONAL

Chef Recommendations

Available daily after 3:30 p.m.

APPETIZER

Creamy Whipped Feta Spread *16.99*

'Nduja-Chili Crunch, Roasted Black Olives,
Spiced Ceci Beans, Marcona Almonds,
Balsamic Red Onions, Cilantro, Mint, Garlic Pita

WINE PAIRING Riesling 10.75

ENTRÉE

Roasted Chilean Sea Bass *41.99*

Orzo, Spinach, Calabrian Tapenade,
Parmesan Crisps

WINE PAIRING Pinot Gris 10.50

DESSERT

Chocolate Peanut Butter

Cookie Crumble *12.99*

Chocolate Ganache Crunch,
Peanut Butter Mousse, Chopped Snickers;
Caramel, Chocolate, and Vanilla Sauces

WINE PAIRING Nightjar 11.75

TRY OUR JANUARY WINE OF THE MONTH

Vin Velouté **GLASS** 11.50

This wine's soft and silky texture is
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fruit and sweet baking spices.



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DINNER