

Creative Pantry Beginnings

GINGER & SPICE SCENTED CARROT SOUP, PURE CARROTS, SPICED SESAME 'CROUTON' AND FETA SWIRL \$13

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS', CHIVE BUTTER \$5

EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE* \$10

LABOR OF LOVE. EIGHT GREATS. ALL AMERICAN ARTISAN CHEESE BOARD \$20

STEAK TARTARE. POTATO CHIPS, HORSERADISH, SHALLOTS AND MIMOSA EGGS* \$16

EXOTIC MUSHROOM TOAST, SOURDOUGH, CRÈME FRAÎCHE, HERBS AND ENDIVE \$14

GRIDDLED SPRING ASPARAGUS, SALSA VERDE, SUNNY SIDE FARM EGG AND TRUFFLE GREMOLATA \$16

CRISPY DUCK SALAD, BRIGHT RHUBARB, GINGER, LETTUCES AND STRAWBERRY DIJON VINAIGRETTE \$16

FIG CAESAR. DANDELION, ROMAINE, CROUTONS, ANCHOVY-FIG VINAIGRETTE AND PARMESAN \$14

PURIST 'POKE', RAW SALMON CUBES, RAINBOW RADISHES, OLIVE OIL AND HAWAIIAN SALT* \$16

Seasonal Pasta

RICOTTA RAVIOLI, GREEN GARLIC SAUCE, SWEET GARDEN PEAS AND BURNT BREADCRUMBS \$20

TUSCAN BLACK KALE RISOTTO, MEYER LEMON, PECORINO AND CRISPY BRUSSELS SPROUTS \$18

SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE AND CELERY \$23

FORAGER'S FETTUCCINE, HERB PASTA, RAMPS, WILD MUSHROOMS, OVERNIGHT TOMATOES \$22

A Real Meal

VALENCIA SCALLOPS. WHIPPED CAULIFLOWER, ORANGE SAUCE, CAYENNE, SNAP PEAS, MINT & OLIVES \$32

ACORN SQUASH POMODORO, BURRATA, TOMATO SAUCE, PINE NUTS AND WILTED ESCAROLE \$26

SALMON & ARTICHOKE. LENTILS, NEW POTATO, TURMERIC, TARRAGON AND SHALLOT VINAIGRETTE \$32

HOT AND SOUR HALIBUT, BLACK GARLIC GLAZE, BABY BOK CHOY, TURNIPS AND THAI BASIL \$33

STEAK & POTATO. AGED STRIP STEAK, STEAK FRIES, CHARRED ONION REMOULADE AND ROSEMARY \$38

HALF RACK O' RIBS, SPICY KOREAN BBQ, NAPA CABBAGE SLAW, SKILLET CORNBREAD AND MISO BUTTER \$30

WHOLE SMOKE ROASTED BRANZINO, GOLDEN BEETS, HERB & GREEN OLIVE CHERMOULA \$38

LOVEBIRD. OUR SEASONAL BUTTERMILK FRIED CHICKEN, BUTTER GEORGIA GRITS,

JAMAICAN JERK AIOLI AND BRAISED COLLARD GREENS \$29

Vegetables from the Green Kitchen

TORCHED BROCCOLI, HOUSE HOT SAUCE \$8

MARINATED CUCUMBER SALAD, FETA, RED ONION AND HERBS \$8

BUTTERY NORA MILLS GEORGIA GRITS \$7

ALL DAY BRAISED COLLARD GREENS \$6

STEAK FRIES AND CHARRED ONION REMOULADE \$7

COCKTAILS

CÉRISE. OUR CHAMPAGNE COCKTAIL. BUBBLY, SALTED CHERRY & LAVENDER SYRUP, REGAN'S BITTERS \$13
A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO BITTER, IRIS VERMOUTH, APPLE CIDER \$14
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
BLUEBERRY BUCK. OLD OVERHOLT BONDED RYE, BLUEBERRY, GINGER, LIME, FRESH MINT \$14
THE FIG AND THE LEMON. MODAGOR GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$14
A MULE WITH NO NAME. SMOKEY MEZCAL, GINGER, APEROL, DOWNEAST GRAPEFRUIT CIDER \$14
ANOTHER DAY IN PARADISE. BUBBLY SANGRIA WITH STRAWBERRIES AND AROMATIC VERMOUTH \$14
COMPLETELY REFORMED. NO BOOZE. SALTED CHERRY, LAVENDER, SODA \$5

LOVE SAZERAC. OUR BOOZY TAKE ON THE CLASSIC WITH THE LOVE'S EXCLUSIVE BARREL OF
DAD'S HAT OVERPROOF RYE, VIEUX CARRÉ ABSINTHE, AND PEYCHAUD'S BITTERS \$18

BY THE GLASS

Bubbles + Aperitifs

CAVA BRUT ROSÉ, JUVE Y CAMPS, PENEDES, SP, NV \$13/\$65
METHODE CAP CLASSIQUE 'BRUT', GRAHAM BECK, SOUTH AFRICA, NV \$15/\$75
CHAMPAGNE 'BRUT', VEUVE CLICQUOT, REIMS, FR, NV \$25/\$125
TORO ALBALA ELECTRICO FINO 'SHERRY', MONTILLA-MORILES, SP \$10

White + Rosé

GRENACHE BLANC BLEND, CÔTÉ MAS, CÔTEAUX DU LANGUEDOC, FR (1L) \$10/\$60
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$13/\$60
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA 2016 \$15/\$72
VIURA/TEMPRANILLO ROSÉ, VIÑA REAL, RIOJA, SP, 2018 \$13/\$60
GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$13/\$60

Red

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, CÔTES DU RHÔNE, FR, 2016 \$12/\$56
CABERNET SAUVIGNON, PHONETIK WINE COMPANY, CA, 2015 \$17/\$82
PINOT NOIR, SEAN MINOR, CA 2017 \$14/\$68
MALBEC, PORTILLO, MENDOZA, ARGENTINA 2017 \$13/\$60

BEER + CIDER

VICTORY HOMEGROWN DRY-HOPPED LAGER 4.8% ABV \$7
DOGFISH HEAD AMERICAN BEAUTY. PALE ALE WITH GRANOLA, HONEY, AND HOPS 6.5% ABV \$8
ALLAGASH WHITE BELGIAN STYLE WHEAT BEER 5.2% ABV \$9
ANCHOR BREWING COMPANY ANCHOR STEAM BEER 4.9% ABV \$7
STILLWATER GOSE GONE HOPPED. DRY-HOPPED GOSE STYLE SOUR ALE 4.8% ABV 16 OZ CAN \$12
MILLER HIGH LIFE 4.6% ABV \$5
SLY FOX HELLES LAGER 4.9% ABV \$6
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8
DOGFISH HEAD FLESH & BLOOD IPA WITH ORANGE AND LEMON 7.5% ABV \$8
DOWNEAST GRAPEFRUIT CIDER 5.3% ABV \$8
EMBARK CRAFT CIDERWORKS OLD MARAUDER DRY CIDER 6.9% ABV \$8

The Love.