

Creative Pantry Beginnings

GINGER SCENTED RUBY BEET SOUP, WHIPPED YOGURT, PUFFED AMARANTH, CHILI AND LIME \$13

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

EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE* \$12

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

CHICKEN LIVER MOUSSE, CANDIED KUMQUATS, ROSEMARY, CRANBERRY AND SOURDOUGH CRISPS \$15

EXOTIC MUSHROOM TOAST, SOURDOUGH, CRÈME FRAÎCHE, HERBS AND ENDIVE \$16

CRISPY DUCK SALAD, BUTTERSCOTCH PEARS, GINGER VINAIGRETTE, LETTUCES, TORN TARRAGON \$17

FIG CAESAR. DANDELION, ROMAINE, CROUTONS, ANCHOVY-FIG VINAIGRETTE AND PARMESAN \$15

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

WHISTLE STOP FRIED GREEN TOMATOES, SOUTHERN STYLE WHIPPED PIMENTO CHEESE \$15

Seasonal Pasta

RICOTTA RAVIOLI, NUTMEG SCENTED SPINACH & ONION TOP SAUCE, CALABRIAN CHILE, GARLIC CRUMB \$22

ARUGULA & MASCARPONE RISOTTO, LEMON, GARLIC, KALE SPROUTS AND MARCONA ALMONDS \$18

SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE AND CELERY \$24

RICOTTA CAVATELLI, SWEET FRESH PEAS, SMOKEY BACON, HERB BREADCRUMBS, SPRING ONION SAUCE \$22

A Real Meal

SEARED SCALLOPS, STIR FRIED MARKET VEGETABLES, SOY BEURRE BLANC, FORBIDDEN RICE CRISPS \$34

TUNISIAN STUFFED EGGPLANT, TOMATO, SPINACH, CAULIFLOWER, CASHEWS, CRUMBLER FETA, QUINOA \$27

SEARED SALMON, BRIGHT WATERCRESS SAUCE, CRISPY KENNEBEC POTATOES, LEEK-LEMON VINAIGRETTE \$32

HOT AND SOUR HALIBUT, BLACK GARLIC GLAZE, BABY BOK CHOY, TURNIPS AND THAI BASIL \$34

GARLIC & BLACK PEPPER FILET MIGNON, BROCCOLI RABE, SUN-DRIED TOMATO BUTTER, BEEF-PORT WINE JUS \$48

HALF RACK O' RIBS, KANSAS CITY BARBECUE, GARLIC CORNBREAD, CHEDDAR BUTTER AND FRESH VEGETABLE SLAW \$30

WHOLE SMOKED MEDITERRANEAN BRANZINO, CITRUS FENNEL SALAD, LEEK MUSTARD SAUCE \$42

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

COMEBACK SAUCE AND BRAISED COLLARD GREENS \$30

Side Notes

TORCHED BROCCOLI, HOUSE HOT SAUCE \$8

MAC & CHEESE SKILLET, SHELburne CHEDDAR, GARLIC BREAD CRUMBS \$12

BUTTERY NORA MILLS GEORGIA GRITS \$7

ALL DAY BRAISED COLLARD GREENS \$6

MARINATED BEETS, CANDIED WALNUTS, CITRUS AND HORSERADISH WHIP \$8

STEAK FRIES, FRESH BASIL AIOLI AND OUR SPICE DUST \$8

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 03.05.20

The Love.

COCKTAILS

DREAMWEAVER. OUR BUBBLY COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$13
NAKED AND AFRAID. SMOKY AND SPICY MEZCAL SOUR, APEROL, LIME, AND FRESNO CHILI* \$15
THE FIG AND THE LEMON. HENDRICK'S GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$15
A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$15
I PITY THE MULE. LOCAL VODKA, SPICY GINGER, LIME, AND DOWNEAST APPLE CIDER \$14
THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
UP IN SMOKE. SMOKED MAPLE MANHATTAN, OLD OVERHOLT RYE, VERMOUTH, AMARO SFUMATO \$15
KEEP CALM. A CLASSIC PAINKILLER WITH DARK RUM, COCONUT, AND PINEAPPLE \$14
THE GRAPEFRUIT DIET. OUR ZERO PROOF FRESH GRAPEFRUIT TONIC \$5
COMPLETELY REFORMED. NO BOOZE. OUR SHAKEN TROPICAL PINEAPPLE COLADA \$6

MR. DRAPER. OUR MODERN OLD-FASHIONED WITH THE LOVE'S EXCLUSIVE BARREL
OF DAD'S HAT OVERPROOF RYE, BLOOD ORANGE, BONAL AND DEMERARA SUGAR \$20

BY THE GLASS

Bubbles + Aperitifs

CAVA BRUT ROSÉ 'CORAL', ROGER GOULART, PENEDÈS, SP, NV \$14/\$70
PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$13/\$65
CHAMPAGNE 'BRUT', VEUVE CLICQUOT, REIMS, FR, NV \$26/\$125
TORO ALBALA ELECTRICO FINO 'SHERRY', MONTILLA-MORILES, SP \$10

White

VIURA, AZUL Y GARANZA, NAVARRA, SP, 2018 \$13/\$75 (1L)
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$14/\$68
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA, 2016 \$15/\$72

Rosé

GRENAHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$14/\$68

Red

GRENAHE/SYRAH, LES DAUPHINS, CÔTES DU RHÔNE, FR, 2018 \$13/\$62
CABERNET SAUVIGNON, TARRICA WINE CELLARS, PASO ROBLES, CA, 2017 \$14/\$68
PINOT NOIR, LULUMI, LANGUEDOC, FR, 2018 \$14/\$68
MALBEC, PORTILLO, MENDOZA, AR, 2019 \$14/\$68

BEER + CIDER

DOGFISH HEAD NAMASTE WHITE ALE 4.8% ABV \$8
VICTORY NO BRAINER IPA 6.8% ABV \$8
WISEACRE GOTTA GET UP TO GET DOWN. COFFEE MILK STOUT 5% ABV \$8
STILLWATER INSETTO. DRY-HOPPED SOUR WITH ITALIAN PLUM 5% ABV \$9
MILLER HIGH LIFE 4.6% ABV \$5
SLY FOX HELLES LAGER 4.9% ABV \$6
DOWNEAST GRAPEFRUIT CIDER 5.3% ABV \$8

The Love.