

## Creative Pantry Beginnings

- WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$7
- CAULIFLOWER SOUP. FARM FRESH CAULIFLOWER, GINGER, ORANGE ZEST, CRUSHED PISTACHIO \$15
- LABOR OF LOVE. HAND SELECTED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED PECANS, WINE RAISINS \$24
- BEER BATTERED DELICATA SQUASH, WHIPPED CHEDDAR SHMEAR AND CRANBERRY-PORT WINE SYRUP \$16
- RUBY RED & GOLDEN BEET SALAD. APPLES, WALNUTS, HERB-YOGURT DRESSING, BABY KALE, LEMON GASTRIQUE \$18
- BURRATA 'TOAST.' PEARS, ROSEMARY, FENNEL & ARUGULA SALAD, LEMON OIL, BALSAMIC AND CRUSTY CIABATTA \$18
- BLACK TRUFFLE RISOTTO, LEMON SCENTED ARTICHOKE, PARMESAN, SOURDOUGH & HERB BREADCRUMBS \$23
- SOUTHERN STYLE HUSH PUPPIES, ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$12
- LINE-CAUGHT TUNA CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22
- KENNETT SQUARE MUSHROOM TOAST. GRIDDLED SOURDOUGH, BRANDY & CREAM BRAISED EXOTIC MUSHROOMS \$22
- SIMPLE CAESAR. CRISP GEM ROMAINE, CITRUS SCENTED CAESAR, TOMATO BRUSHED CROUTONS AND AGED PARMESAN \$16

## A Real Meal

- LOVEBIRD. OUR BUTTERMILK FRIED CHICKEN, BUTTERY CORN GRITS, COMEBACK SAUCE AND COLLARD GREENS \$33
- SHRIMP & SCALLOP CURRY. GINGER, COCONUT, SWEET POTATOES, EGGPLANT, BOK CHOY, LIME RELISH \$38
- RICOTTA RAVIOLI, MEYER LEMON BUTTER, CHARRED BROCCOLI, CHILE VINAIGRETTE, BLACK KALE CHIPS, PARMESAN \$28
- BOURBON SALMON & HOT HONEY BRUSSELS. FARRO, APPLES, PECANS, ARUGULA, MAPLE-CIDER VINAIGRETTE \$35
- RIGATONI & SHORT RIB, BRAISED BEEF SHORTRIB RAGU, BALSAMIC TOMATOES, CRISP SHALLOTS AND BASIL \$44
- BONELESS BERKSHIRE HONEY-BRINED PORK CHOP, WHIPPED POTATOES, LITTLE CARROTS & GINGER-SAGE JUS \$36
- BRANZINO À L'ORANGE. CRISP BRANZINO, BRAISED SPINACH, OLIVE TAPENADE, SALSA VERDE, AND ALMONDS \$36
- PLANT POWER. WINTRY FARRO, FRIED BRUSSELS, ROASTED APPLES, SWEET POTATOES, PEPITAS, CIDER VINAIGRETTE \$29

## Sides

- BUTTER BRUSHED WARM GARLIC CORNBREAD \$6
- POTATO FRITES AND CHARRED ONION REMOULADE \$8
- CASTLE VALLEY MILL YELLOW GRITS \$7
- GINGER-MISO SLOW COOKED COLLARD GREENS \$6
- CUCUMBER & FETA SALAD. TOMATOES, PICKLED RED ONION, HERB VINAIGRETTE \$8
- WHIPPED POTATO AND CREAMY GARLIC BUTTER \$8
- FRIED BRUSSELS SNACK, HOT HONEY AND FRESH APPLES \$8

## Dessert

- PASSION FRUIT CAKE, COCONUT SORBET AND CRUSHED MACADAMIA LIME SHORTBREAD \$13
- C IS FOR COOKIE. CHOCOLATE CHIP COOKIE SKILLET, COOKIE DOUGH ICE CREAM & SALTED CARAMEL \$13
- FLOURLESS CHOCOLATE PUDDING CAKE, HAZELNUT GELATO, HAZELNUT CRUNCH, RASPBERRY SAUCE \$13
- LEMON CRÈME BRULÉE. LEMON INFUSED CRÈME, BURNT SUGAR AND ORANGE POPPY SABLÉ COOKIE \$12
- WARM BANANA BRIOCHE BREAD PUDDING, WHITE CHOCOLATE WHIP, CANDIED PECANS, BOURBON MAPLE \$13

## COCKTAILS

HARVEST MOON. JIM BEAM BLACK, FRESH LOCAL APPLE CIDER, HONEY, ALLSPICE \$16

DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15

SANSOM STREET SAZERAC. OUR EXCLUSIVE DAD'S HAT OVERPROOF BARREL RYE, APPLEJACK, ABSINTHE & BITTERS \$20

STRAWBERRY FIELDS. GIN, APEROL, STRAWBERRY, HONEY, SPARKLING WINE & A HINT OF BLACK PEPPER \$16

THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA, LA COLOMBE ESPRESSO \$16

PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMARO, PRESSED JUICES AND HERBAL SPICE \$14

THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SPICED SALT \$15

STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SPICED SALT \$9

*Try This!*

THE LOVE FROZÉ ROSÉ. LOCAL VODKA, ORGANIC PEACH, STRAWBERRY AND CANE SUGAR \$15

## BY THE GLASS

### White, Rosé + Bubbles

CAVA BRUT, MARQUÉS DE CÁCERES, PENEDÈS, SP NV \$16/\$78

VINTAGE SPARKLING ROSE, MONT PARAL, PENEDÈS, SP 2019 \$18/\$90

PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2021 \$14/\$68

SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2022 \$16/\$78

RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2021 \$15/\$72

CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2021 \$16/\$78

ROSÉ NATURELLE, JENNY & FRANCOIS 'GASPARD', LOIRE, FR 2020 \$16/\$78

### Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2020 \$16/\$78

BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2020 \$16/\$78

CABERNET SAUVIGNON, DECOY BY DUCKHORN 2020 SONOMA COUNTY, CA \$18/\$90

SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2020 \$15/\$72

### Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20

PORT, DOW'S LBV, GAIA, PT \$16

MOSCATO D'ASTI, MICHELE CHIARLO, NIVOLE \$16

## BY THE BOTTLE

### White + Rosé

SAUVIGNON BLANC/VIIGNIER, 'LITTLE JAMES', CHÂTEAU DE SAINT-COSME, PAYS D'OC, FR 2021 \$74\*

ALBARINO, LAGAR DE INDRA, RIAS BAIXAS, SP 2020 \$68

CHARDONNAY, DOMAINE CREUSSEROME, VIRÉ CLESSÉ, MACON PERONNE, BURGUNDY, FR 2018 \$80

CHARDONNAY, CAKEBREAD NAPA VALLEY, CA 2020 \$150

GRENACHE/CINSAULT ROSÉ, DOMAINE DE LA PATIENCE, IGP COTEAUX PONT DU GARD, FR 2021 \$75

### Red

PINOT NOIR, 'WONDERWALL' FIELD RECORDINGS, EDNA VALLEY, CA 2020 \$86

CABERNET SAUVIGNON/MERLOT, CHÂTEAU HAUT-VALEYRAC, MEDOC, BORDEAUX, FR 2016 \$84

MALBEC, 'MDZ' RJ VINEDOS, MENDOZA, AR 2021 \$68

SANGIOVESE, DEI VINO NOBILE DI MONTEPULCIANO, IT 2019 \$110

## BEER + CIDER

MILLER HIGH LIFE 4.6% ABV \$6

VICTORY PRIMA PILS GERMAN STYLE PILSNER 5.3% ABV \$9

NEW TRAIL BELGIAN STYLE WHITE ALE 5.5% ABV \$9

LOVE CITY BREWING UNITY AMERICAN IPA 5.5% \$10

DOWNEAST CIDER ORIGINAL BLEND 5.1% ABV \$8

LAGUNITAS ZERO PROOF \$8

**The Love.**