

Creative Pantry Beginnings

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$8

HERB GARDEN TOMATO SOUP, EVERYTHING BAGEL CRISPS, DILL, BASIL OIL & CRACKED PEPPER \$14

LABOR OF LOVE. HAND SELECTED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED PECANS, WINE RAISINS \$24

BEER BATTER FRIED CAULIFLOWER, THE LOVE'S BUFFALO HOT SAUCE, BLEU CHEESE RANCH, SPICED SALT \$17

RUBY RED & GOLDEN BEET SALAD. APPLES, WALNUTS, HERB-YOGURT DRESSING, LOCAL GREENS, LEMON GASTRIQUE \$18

BURRATA 'TOAST.' RIPE STRAWBERRIES, ARUGULA & FENNEL, BALSAMIC AND CRUSTY CIABATTA \$18

MEYER LEMON RISOTTO. CHAMPAGNE BRAISED LEEKS, ARTICHOKE, PARMESAN, HERBS & CRUSHED PISTACHIOS \$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

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 'CACIO E PEPE.' SEARED SHELLFISH, TINY TOMATOES, SAUCY SPAGHETTI CACIO E PEPE \$38

RICOTTA RAVIOLI. EXOTIC MUSHROOM SAUCE, PORT WINE DRIZZLE, PORCINI ROSEMARY BREADCRUMBS \$29

SEARED SALMON & STICKY RICE, 'UMAMI' GLAZE, BROCCOLI, EGGPLANT, SESAME, HERBS, LIME AND RED CURRY \$35

RIGATONI & SHORT RIB. BRAISED BEEF SHORTRIB RAGU, TOMATOES, CRISP SHALLOTS, PARMESAN AND BASIL \$44

HONEY MUSTARD PORK CHOP, WHIPPED POTATOES, BLISTERED GREEN BEANS, HERB SEA SALT & WATERCRESS \$38

MEDITERRANEAN BRANZINO, WARM HUMMUS, GRAINS, GREENS, OLIVE, FETA, SUN-DRIED TOMATO EMULSION \$38

PLANT POWER. SNOW PEAS, EGGPLANT, BROCCOLI, STICKY RICE, GINGER-LIME CONFIT AND VEGAN RED CURRY BROTH \$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

BLISTERED GREEN BEANS, SPRING HERB SEA SALT & PICKLED SHALLOTS \$8

Dessert

'BANANAS FOSTER' BREAD PUDDING, RUM BROWN SUGAR SAUCE, PECANS & WHIPPED CREAM \$13

C IS FOR COOKIE. CHOCOLATE CHIP COOKIE SKILLET, COOKIE DOUGH ICE CREAM & SALTED CARAMEL \$13

ULTIMATE CARROT CAKE, CREAM CHEESE FROSTING, PINEAPPLE ICE CREAM, CARAMEL AND CANDIED PECANS \$13

FLOURLESS CHOCOLATE PUDDING CAKE. RASPBERRY SORBET, MAGIC SHELL, RASPBERRY SAUCE & COCOA NIBS \$13

LEMON CRÈME BRÛLÉE, VANILLA, FRAGRANT LEMONS AND ORANGE POPPY SHORTBREAD \$13

COCKTAILS

THE LEGEND. THE LOVE EXCLUSIVE DAD'S HAT RYE OLD FASHIONED, MAPLE & GRAN CLASSICO AMARO \$20
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15
WHITE LOTUS. LAVENDER SCENTED GIN NEGRONI. AROMATIC VERMOUTH, GIN, SALERS GENTIANE \$16
HEARTBREAKER. OUR STRAWBERRY BOURBON SMASH, APEROL, LEMON AND A HINT O' HONEY \$16
THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA, LA COLOMBE ESPRESSO \$17
LOVE POTION. A SEDUCTIVE TIKI...RUM, SUPERPUNCH, ALMOND LIQUEUR & A HINT OF THE TROPICS \$16
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SPICED SALT \$15
CLEAN LIVIN.' ZERO BOOZE ALPINE BERRY SPRITZ, LAVENDER SYRUP AND GRAPEFRUIT SODA \$10

Try This!

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

BY THE GLASS

White, Rosé + Bubbles

CAVA BRUT, CUNE, SANT SADURNI D'ANOIA, PENEDÈS, SP NV \$16/\$78
PROSECCO ROSÉ, 'CUVEE MARIANA' CA FURLAN, VENETO, IT 2022 \$16/\$78
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2022 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2023 \$16/\$78
RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2022 \$15/\$72
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2022 \$16/\$78
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2022 \$15/\$72

Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2021 \$16/\$78
BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2021 \$16/\$78
CABERNET SAUVIGNON, DECOY BY DUCKHORN 2020 SONOMA COUNTY, CA \$18/\$90
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2021 \$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/VIOGNIER, 'MICRO-COSME', CHÂTEAU DE SAINT-COSME, PAYS D'OC, FR 2022 \$74*
ALBARINO, LAGAR DE INDRA, RIAS BAIXAS, SP 2022 \$78
CHARDONNAY, DOMAINE CREUSSEROME, VIRÉ CLESSÉ, MACON PERONNE, BURGUNDY, FR 2020 \$80
CHARDONNAY, CAKEBREAD NAPA VALLEY, CA 2021 \$150
GRENACHE/CINSAULT ROSÉ, LE BIENHEUREUX, IGP PAYS D'OC, FR 2022 \$78

Red

PINOT NOIR, 'WONDERWALL' FIELD RECORDINGS, EDNA VALLEY, CA 2020 \$88
MERLOT 'SIX-CLONES', PEIRANO ESTATE, LODI, CA 2021 \$76
CABERNET SAUVIGNON, DAOU, PASO ROBLES, CA 2022 \$90
SANGIOVESE, DEI VINO NOBILE DI MONTEPULCIANO, IT 2019 \$110

BEER + CIDER

MILLER HIGH LIFE \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9
NEW TRAIL BELGIAN STYLE WHITE ALE \$9
LOVE CITY BREWING UNITY AMERICAN IPA \$10
DOWNEAST CIDER SEASONAL BLEND \$8
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.