

Creative Pantry Beginnings

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$6

CRISPY DUCK SALAD, LETTUCES, STRAWBERRIES, RHUBARB, GINGER AND MUSTARD BERRY VINAIGRETTE \$18

CARROT GINGER SOUP, MOROCCAN HEAT, FRESH LIME, CILANTRO AND SPICED QUINOA CRISP \$13

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

BUFFALO CAULIFLOWER. BEER BATTERED CAULIFLOWER, HOUSE HOT SAUCE AND BUTTERMILK BLUE CHEESE DIP \$16

LEMON RISOTTO. SUMMER SQUASH & ZUCHINNI, BASIL GREMOLATA, CRISPY SQUASH BLOSSOM AND MASCARPONE \$22

SOUTHERN STYLE HUSH PUPPIES, ALEPPO PEPPER DUSTING AND SALTED HONEY BUTTER \$8

LINE-CAUGHT TUNA CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22

FIG CAESAR. DANDELION, BABY GEM LETTUCE, CROUTONS, ANCHOVY-FIG VINAIGRETTE AND PARMESAN \$16

A Real Meal

HONEY BRINED PORK CHOP, ROASTED SUMMER PEACHES, JICAMA AND GINGER SCENTED PORK JUS \$34

RICOTTA RAVIOLI, SAFFRON FENNEL SAUCE, PEAS, CHARRED JALAPEÑO VINAIGRETTE AND PISTACHIO CRUMBLE \$26

THAI SALMON. SPICY COCONUT RED CURRY, BROCCOLI-CABBAGE-EGGPLANT SAUTÉ, FRESH MANGO & LIME PUFFS \$33

SMOKEY PULLED BRISKET & CORN FAZZOLETTI, SAUCY HANDKERCHIEF PASTA, CHARRED POBLANO RICOTTA, CRISPY SHALLOTS \$28

LOVEBIRD. OUR BUTTERMILK FRIED CHICKEN, BUTTERY CORN GRITS, COMEBACK SAUCE AND COLLARD GREENS \$32

SUMMER SEAFOOD CIOPPINO, FRESH MARKET FISH, SCALLOP, SHRIMP, MUSSELS & SQUASH,

TOMATO-LEMON-GARLIC BROTH, HERBS AND CRUSTY CIABATTA \$36

Sides

POTATO FRITES AND CHARRED ONION REMOULADE \$8

STONE GROUND NORA MILL GRITS \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

CUCUMBER AND FETA SALAD. TOMATOES, PICKLED RED ONION AND RED WINE VINAIGRETTE \$8

MEDITERRANEAN ROASTED EGGPLANT, TOASTED PINE NUTS, GUAJILLA AND CURRANTS \$8

Dessert

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND HAZELNUT PRALINE \$12

SUMMER WAFFLE SUNDAE. SWEET CORN ICE CREAM, CORN WAFFLE AND SUMMER PEACH SAUCE \$12

WHIPPED STRAWBERRY CHEESECAKE PARFAIT. BALSAMIC SYRUP, CRUSHED VANILLA SHORTBREAD \$12

'DIRTY CHAI' CRÈME BRULEE. CHAI SPICED CRÈME BRULEE, ESPRESSO TUILE & CINNAMON CRUMBLE \$12

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$11

COCKTAILS

BRAND NEW BOURBON DRINK. JIM BEAM BLACK, GREEN CHARTREUSE, MINT, BUBBLES, RHUBARB BITTERS \$15
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$13
GIN & JUICE. BUTTERFLY PEA FLOWER INFUSED GIN, THYME, SALERS, LEMON \$14
PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMARO, PRESSED JUICES AND HERBAL SPICE \$14
FROM RUSSIA WITH LOVE. STRAWBERRY-GINGER MULE. LOCAL VODKA, APEROL AND LIME \$14
THE EXTRA MILE. ESPRESSO 'MARTINI', AVERNA, RUM, VODKA, LA COLOMBE ESPRESSO \$14
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
18TH STREET MANHATTAN. THE LOVE'S EXCLUSIVE SINGLE BARREL DAD'S HAT 126.4 PROOF RYE MANHATTAN \$20
STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SALTED RIM \$8

THE LOVE FROZÉ ROSÉ WITH LOCAL VODKA, A HINT OF ORGANIC PEACH,
STRAWBERRY AND CANE SUGAR \$14

BY THE GLASS

White, Rosé + Bubbles

PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$13/\$65
CAVA BRUT ROSÉ 'CORAL', ROGER GOULART, PENEDÈS, SP, NV \$14/\$70
CHAMPAGNE, YELLOW LABEL, VEUVE CLIQUOT NV REIMS, FR \$25/\$125
SAUVIGNON BLANC, GIESEN 2020 MARLBOROUGH, NZ \$14/\$68
GRÜNER VELTLINER, GALEN GLEN 2020 LEHIGH VALLEY, PA \$14/\$68
CHARDONNAY, IL CUORE 2019 MENDOCINO COUNTY, CA \$15/\$72
ROSÉ MERLOT/CABERNET SAUVIGNON, IL NIDO 2020 TEZZE SUL BRENTA, IT \$13/\$65

Red

GRENACHE, EL BURRO KICKASS 2018 ARAGON, ES \$14/\$68
PINOT NOIR, LULUMI 2018 LANGUEDOC, FR \$14/\$68
BARBERA, CANTINA DEL LUPO 2019 BARBERA D'ASTI, IT \$16/\$72
CABERNET SAUVIGNON, TARRICA WINE CELLARS 2017 PASO ROBLES, CA \$15/\$72

Dessert / Fortified

MALMSEY, BLANDY'S 5 YEAR, MADEIRA, PT \$14
MUSCAT, CAMPBELLS, RUTHERGLEN, AU \$14

BY THE BOTTLE

White + Rosé

SAUVIGNON BLANC/VIOGNIER, CHÂTEAU DE SAINT-COSME 2018 PAYS D'OC, FR \$58
CHARDONNAY, CAKEBREAD 2018 NAPA VALLEY, CA \$120
PINOT GRIGIO, 'IL NIDO' PAROLVINI 2020 DELLE VENEZIE, IT \$58
'GTR' FIELD WHITE, ALBA VINEYARD 2020 MILFORD, NJ \$68
GAMAY ROSÉ, 'BONE-JOLLY' EDMUNDS ST. JOHN, EL DORADO COUNTY, CA \$88

Red

PINOT NOIR, ETUDE LYRIC, 2018 SANTA BARBARA, CA \$78
SANGIOVESE, DEI 2017 VINO NOBILE DI MONTEPULCIANO, IT \$90
CABERNET FRANC, MILLBROOK ESTATE 2019 HUDSON RIVER REGION, NY \$78
MOURVEDRE 'FROM THE NORTH', OCHOTA BARRELS 2018 BAROSSA VALLEY, AU (BIODYNAMIC) \$120

BEER + CIDER

WICKED WEED FREAK OF NATURE DOUBLE IPA 8.5% ABV \$8
VICTORY TART MONKEY SOUR ALE 4.9% ABV \$7
ALLAGASH WHITE BELGIAN WHEAT 5.2% ABV \$8
MILLER HIGH LIFE 4.6% ABV \$5
WYNDRIDGE ORIGINAL APPLE CIDER 5.5% ABV \$6
DOGFISH HEAD LEMON QUEST NON-ALCOHOLIC WHEAT BREW \$7

The Love.