

## Creative Pantry Beginnings

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

MUSHROOM SOUP, LEEKS, MISO, BRIOCHE CROUTONS, SAVORY THYME WHIP AND PARMESAN \$15

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

FRIED GREEN TOMATOES, CREOLE SPICED BREADCRUMBS, PIMENTO CHEESE AND HOUSE PICKLES \$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. SWEET CORN SAUCE, TANGY POBLANO, ANCHO BREADCRUMBS AND PARMESAN \$29

GLAZED SALMON & STICKY RICE 'DASHI,' BROCCOLI, SNOW PEAS, EGGPLANT, SESAME, GINGER, CHILI AND YUZU \$35

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

HOT HONEY PORK CHOP, ROASTED PEACHES & CABBAGE, VIDALIA SOUBISE, CIDER MUSTARD & CANDIED PEANUTS \$38

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

PLANT POWER. SNOW PEAS, EGGPLANT, BROCCOLI, STICKY RICE, SESAME-CHILI VINAIGRETTE & VEGAN RED CURRY BROTH \$29

## Sides

BUTTER BRUSHED WARM GARLIC CORNBREAD \$6

HOUSEMADE CRISPY POTATO FRITES AND CHARRED ONION REMOULADE \$8

CASTLE VALLEY MILL YELLOW GRITS \$7

GREEN BEAN SALAD, TOMATO, HERBS, WHITE LIGHTNING HORSERADISH DRESSING \$8

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

CUCUMBER & FETA SALAD. TOMATOES, PICKLED RED ONION, HERB VINAIGRETTE \$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

S'MORES BY THE SPOONFUL. CHOCOLATE CREMEAUX, TOASTED MARSHMALLOW, GRAHAM CRUMBLE & BOURBON CARAMEL \$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, PENEDES, SP NV \$16/\$78  
PROSECCO ROSÉ, 'CUVEE MARIANA' CA FURLAN, VENETO, IT 2022 \$16/\$78  
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2023 \$14/\$68  
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2023 \$16/\$78  
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2022 \$16/\$78  
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2023 \$15/\$72  
'HALOŽAN' ORANGE, PULLUS, ŠTAJERSKA, SL 2023 \$16/\$95 (1L)  
(HAL-OH-ZHON) FRESH, FLORAL, SKIN-CONTACT SLOVENIAN MUSCAT-WELSCHRIESLING ORANGE WINE. ANCIENT WINEMAKING TECHNIQUE.

### 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  
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72

### Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20  
PORT, DOW'S LBV, GAIA, PT \$16  
MOSCATO 'POQUITO', VALENCIA SP \$25 375ML HALF BOTTLE

## 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 2023 \$88  
MERLOT 'SIX-CLONES', PEIRANO ESTATE, LODI, CA 2021 \$76  
CABERNET SAUVIGNON, LIBERTY SCHOOL, PASO ROBLES, CA 2021 \$86  
SANGIOVESE, DEI VINO NOBILE DI MONTEPULCIANO, IT 2019 \$110

## BEER + CIDER

MILLER HIGH LIFE \$6  
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9  
SLYFOX BREWING ALEX'S RASPBERRY LEMON ALE \$9  
NEW TRAIL BELGIAN STYLE WHITE ALE \$9  
DOGFISH HEAD "SEAQUENCH" SOUR ALE \$9  
LOVE CITY BREWING UNITY AMERICAN IPA \$10  
DOWNEAST CIDER 'GUAVA PASSIONFRUIT' \$8  
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.