

## 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

SPRING VEGETABLE FRITTO MISTO, BEER BATTERED ONIONS, ASPARAGUS, ZUCCHINI & GREEN GODDESS AIOLI \$18

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

BURRATA 'TOAST.' STRAWBERRIES, ARUGULA, POPPY SEED DRESSING, CIABATTA, SWEET & SPICY ALMONDS \$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 SPAGHETTI, LEMON, GARLIC, ARUGULA, TINY TOMATOES, ALEPPO AND PARMESAN FRICO \$38

HANDMADE RICOTTA RAVIOLI. SUN-DRIED TOMATO SAUCE, SAUTÉED SPINACH AND PARMESAN GARLIC BREAD \$30

SEARED SALMON & SALSA VERDE, FARRO, ZUCCHINI, SNAP PEAS, ASPARAGUS, PICKLED SHALLOT, CHICKPEA CRUNCH \$36

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

CRISPY BRANZINO, BABY CARROTS, COUSCOUS, GREEN OLIVE HARISSA VINAIGRETTE, MINT, SESAME ZA'ATAR \$38

BLACKENED PORK CHOP & WARM RED BLISS POTATO SALAD, CELERY, FENNEL, CRÈME FRAÎCHE AND LEMONY HERBS \$38

TOFU "STEAK," FARRO, SNAP PEAS, ASPARAGUS, ZUCCHINI, PICKLED SHALLOT, CHICKPEA CRUNCH & SALSA VERDE \$30

## Sides

BUTTER BRUSHED WARM GARLIC CORNBREAD \$6

HOUSEMADE CRISPY POTATO FRITES AND CHARRED ONION REMOULADE \$8

CASTLE VALLEY MILL YELLOW GRITS \$7

BUTTERY WHIPPED POTATO & CELERY ROOT, WATERCRESS AND SPRING HERB SALT \$9

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

CUCUMBER & FETA SALAD. TOMATOES, PICKLED RED ONION, HERB VINAIGRETTE \$8

## Dessert

ULTIMATE CARROT CAKE, COCONUT CARAMEL, PINEAPPLE ICE CREAM AND CANDIED MACADAMIA NUTS \$13

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

EARL GREY CRÈME BRÛLÉE, TORCHED SUGAR AND MINIATURE ORANGE CRINKLE COOKIES \$13

DUBAI CHOCOLATE 'SUNDAE.' CHOCOLATE CREMEUX, PISTACHIO ICE CREAM, CRISP KATAIFI & TAHINI CARAMEL \$13

APPLE TARTE TATIN, BUTTERY PUFF PASTRY, CANDIED ALMONDS AND BUTTERMILK ICE CREAM \$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  
NASHVILLE SUNRISE. BOURBON AND BLOOD ORANGE SMASH, APEROL, CITRUS & HONEY \$17  
THE FIG & THE LEMON. COLD, CRISP FIG GIMLET, HENDRICK'S GIN, LIMONCELLO AND LILLET \$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 \$16  
CLEAN LIVIN.' ZERO BOOZE BUBBLY GRAPEFRUIT PALOMA, ALPINE BERRY AND FRESH LIME \$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 2023 \$16/\$78  
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2023 \$14/\$68  
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2024 \$16/\$78  
CHARDONNAY, LA TOUR DE GATIGNE, LANGUEDOC, FR 2023 \$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, ZORZAL 'TERROIR ÚNICO', TUPUNGATO, AR 2023 \$16/\$78  
CABERNET SAUVIGNON, JUGGERNAUT 'HILLSIDE', CENTRAL COAST, CA 2022 \$18/\$90  
GRENACHE/SYRAH, DOMAINE DU CHAPITRE, 'MON BON PLAISIR', CÔTES DU RHÔNE, FR 2023 \$16/\$78  
MALBEC, ASTICA, MENDOZA AR 2023 \$15/\$72

### Dessert / Fortified

TAWNY PORT, FONSECA 10 YEAR, GAIA, PT \$20  
MALMSEY, RARE WINE CO. MADEIRA, PT \$22  
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 2023 \$74\*  
ALBARINO, LAGAR DE INDRA, RIAS BAIXAS, SP 2023 \$78  
CHARDONNAY, BREA, SALINAS, CA 2023 \$96  
CHARDONNAY, CAKEBREAD NAPA VALLEY, CA 2023 \$150  
GRENACHE/CINSAULT ROSÉ, LE BIENHEUREUX, IGP PAYS D'OC, FR 2023 \$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  
GUINNESS DRAUGHT STOUT \$9  
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9  
CAPE MAY BREWING CO. WHITE ALE \$9  
LOVE CITY BREWING UNITY AMERICAN IPA \$10  
SHACKSBURY CIDER 'ROSE' \$8  
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8

The Love.