

WELCOME BACK.

PLEASE PERMIT US TO MAINTAIN A SAFE DISTANCE WHILE ENJOYING OUR REVISED
AND CONSCIENTIOUS, LOW-CONTACT SERVICE EXPERIENCE.

We will take a complete order including your dessert selection. Please let us know about any custom needs or medical allergies upon arrival to your seating.

Beginnings

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$5

HERITAGE FARM FRESH PICKED TOMATO SALAD. CUCUMBERS, BASIL, GREEN GODDESS
DRESSING AND RICOTTA SALATA CHEESE \$16

SUMMER CORN SOUP, ANCHO CHILE CREMA, CILANTRO AND CRUSHED TORTILLAS \$12

LABOR OF LOVE. ALL AMERICAN ARTISAN CHEESE BOARD \$22

FRIED GREEN TOMATOES, PIMENTO CHEESE AND HOUSE-MADE BREAD & BUTTER PICKLES \$16

SCALLOP CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS AND BLACK GARLIC, KIMCHEE DRESSINGS \$20

EXOTIC MUSHROOM TOAST, SOURDOUGH, CRÈME FRAÎCHE, HERBS AND ENDIVE \$18

SUMMER CORN AND BLACK TRUFFLE RISOTTO, SWEET BI-COLOR CORN, ROASTED SHISHITO,
PARMESAN AND BLACK PEPPER \$22

Dinner

LOVEBIRD. THE LOVE FRIED CHICKEN DINNER, BUTTERY FRESH CORN GRITS AND COLLARD GREENS,
COMEBACK SAUCE \$32

SALTINE CRUSTED EASTERN SHORE CRAB CAKE, BRIGHT LEMON AIOLI AND FRESH FARM MARKET VEGETABLES \$36

HONEY BRINED PORK CHOP, LEMON CAPER PICCATA SAUCE, AND GRIDDLED HEARTS OF ROMAINE \$34

RICOTTA RAVIOLI, SWEET CHERRY TOMATO SAUCE, BASIL MASCARPONE, HERB OIL, FRICO \$26

SALMON AND CAULIFLOWER CURRY. BULGUR WHEAT, SWEET CORN, TURMERIC VINAIGRETTE,
CURRY SAUCE, AND CRUNCHY CASHEWS \$32

BRISKET FAZZOLETTI, SMOKED BRISKET, GARLIC RICOTTA, HANDKERCHIEF PASTA, BROCCOLI,
FRIED SHALLOTS AND PARMESAN \$28

Sides

POTATO FRITES AND CHARRED ONION REMOULADE \$7

SNAP PEA SAUTÉ, GREEN BEANS, FRESH HERBS AND LEMON \$8

BUTTERY CORN GRITS \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

CHARRED CAULIFLOWER, CRUNCHY CASHEWS, GRAINS & TURMERIC VINAIGRETTE \$8

SAVORY HUSH PUPPIES AND SALTED HONEY BUTTER \$8

The Sweet Spot

VANILLA PANNA COTTA, PEACH & RASPBERRY COMPOTE, OAT STREUSEL \$11

THE RAPTURE. BLONDIE WITH MISO BUTTERSCOTCH ICE CREAM AND CRUNCHY CASHEWS \$11

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

CHOCOLATE MOUSSE BAR, CHERRIES, VANILLA ALMONDS AND AMARETTO WHIP \$11

Cocktails

DREAMWEAVER. OUR BUBBLY COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$13
 A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$15
 LOVE DRUNK. STRAWBERRY-GINGER MULE. LOCAL VODKA, LIME, AND DOWNEAST CIDER \$14
 THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
 WILD & FREE. GIN MOJITO WITH FRESH BLUEBERRIES, MINT, CLUB SODA \$14
 SIDEWALK SANGRIA. PEACH, WHITE WINE AND FRESH SQUEEZED CITRUS WITH CRISP APPLES \$13
 HOPPEROL SPRITZ. BIG OYSTER MARLEY SOUR ALE, APEROL, FRESH LEMON \$13
 THE PURIST. NO BOOZE. OUR SHAKEN TROPICAL PINEAPPLE COLADA \$6

MR. DRAPER. OUR MODERN OLD-FASHIONED WITH THE LOVE'S
 EXCLUSIVE BARREL OF DAD'S HAT OVERPROOF RYE, BLOOD ORANGE, BONAL AND DEMERARA SUGAR \$20

By The Glass

White, Rose, and Bubbles

SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$14/\$68
 GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
 CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA, 2016 \$15/\$72
 ZWEIFELT ROSÉ, BRUNDMAYER, LANGENLOIS, AT \$14/\$68
 PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$13/\$65

Red

CABERNET, TARRICA WINE CELLARS, PASO ROBLES, CA, 2017 \$14/\$68
 PINOT NOIR, LULUMI, LANGUEDOC, FR, 2018 \$14/\$68
 MALBEC, PORTILLO, MENDOZA, AR, 2019 \$14/\$68

By The Bottle

Sparkling

CHAMPAGNE BRUT 'YELLOW LABEL', VEUVE CLICQUOT, REIMS, FR, NV \$125
 CAVA BRUT ROSE 'CORAL', ROGER GOULART, PENEDES, SP, NV \$70

White

PINOT GRIGIO, VILLA LOCATELLI, FRIULI, IT, 2017 \$66
 CHARDONNAY, ADELSHEIM, WILLAMETTE VALLEY, OR, 2017 \$78

Rose

SAUVIGNON BLANC/SYRAH 'CECILIA', FRENCHTOWN FARMS, NORTH YUBA, CA, 2018 \$96

Red

PINOT NOIR 'ESTATE', ILLAHE, WILLAMETTE VALLEY, OR, 2018 \$88
 CABERNET DORSA BLEND 'RED GERMAN BASTARDS', GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$78
 ZINFANDEL/SYRAH 'THE SHEPHERD', TRUCHARD, CARNEROS, NAPA, CA, 2014 \$68
 CABERNET/MERLOT/PETITE SYRAH 'THE GRIFFIN', ROBERT FOLEY, NAPA VALLEY, CA, 2016 \$128

Beer + Cider

VICTORY CLOUD WALKER IPA 6.8% ABV 16 OZ. \$8
 BIG OYSTER MARLEY SOUR ALE 6.5% ABV 16 OZ. \$10
 WISEACRE GOTTA GET UP TO GET DOWN COFFEE MILK STOUT 5% ABV \$8
 DOWNEAST ORIGINAL CIDER 5.3% ABV \$8
 MILLER HIGH LIFE 4.6% ABV \$5

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 08.28.20