

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

SKEWERED SHRIMP SALAD. LETTUCES, CORN, FETA, CHIPOTLE, TOASTED QUINOA AND LEMON VINAIGRETTE
\$22

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

SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE, LEMON AND CELERY LEAF \$25

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

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

SUMMER CORN AND BLACK TRUFFLE RISOTTO, SWEET BI-COLOR CORN, ROASTED SHISHITOS, 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

GINGER SALMON. VIETNAMESE CARAMEL, LEMONGRASS BROTH, BOK CHOY, MAITAKES, 'BAHN MI'
VEGETABLES AND SESAME SALT \$32

PULLED BRISKET FAZZOLETTI, HANDKERCHIEF PASTA, SMOKED BRISKET, GARLIC RICOTTA, BROCCOLI,
SHALLOTS & PARMESAN \$28

Sides

POTATO FRITES AND CHARRED ONION REMOULADE \$7

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

NORA MILL GRITS. SWEET BUTTERY CORN \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

WARM BULGAR & QUINOA, GRIDDLED CHOY, SHISHITO, LEMON-THAI BASIL \$8

SAVORY HUSH PUPPIES AND SALTED HONEY BUTTER \$8

The Sweet Spot

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

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND SALTED
HAZELNUT PRALINE \$11

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, CRUNCHY

HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$11

GOLD RUSH, CARAMELIZED WHITE CHOCOLATE CRÈMEUX, RASPBERRY SORBET,
SHORTBREAD & CANDIED ORANGE \$11

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. 09.04.20

The Love.

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 WYNDRIDGE 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
 ZWEIGELT 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
 SAUVIGNON BLANC, 'GRAND BORDEAUX', CHATEAU DE FONTENILLE, ENTRE-DEUX-MERS, FR, 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
 WYNDRIDGE ORIGINAL CIDER 5.5% ABV \$8
 MILLER HIGH LIFE 4.6% ABV \$5

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