

Creative Pantry Beginnings

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

ASPARAGUS PARMESAN SOUP. LEMON GOAT CHEESE WHIP & BLACK PEPPER BRIOCHE CROUTONS \$15

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

'SHROOMS. FRIED PORTABELLAS, TASTY GARLIC-CHILE AIOLI, GINGER SPICED RADISH ESCABECHE \$16

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

BURRATA 'TOAST.' STRAWBERRIES, PICKLED RHUBARB, ARUGULA & FENNEL, BALSAMIC & CRUSTY CIABATTA \$18

BLACK TRUFFLE RISOTTO. LEMON SCENTED ARTICHOKE, PARMESAN, SOURDOUGH & HERB BREADCRUMBS \$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. MEYER LEMON BUTTER, CHARRED BROCCOLI, CHILE VINAIGRETTE, BLACK KALE CHIPS, PARMESAN \$28

SPRING SALMON. GREEN GODDESS & GRAINS. SNAP PEAS, ASPARAGUS, CARROTS, FARRO, WILD RAMP RELISH \$35

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

GARLIC RUBBED PORK CHOP, FRIED SHISHITOS & RED ONION RINGS, LIME CHIMICHURRI, CHIPOTLE SAUCE \$38

BRANZINO PROVENÇAL. LEMONY BRAISED WHITE BEANS, OLIVE TAPENADE, LITTLE TOMATOES, FENNEL & NEW POTATOES \$36

PLANT POWER. FARRO & SPRING'S BEST VEGETABLE COLLECTION, WILD RAMP RELISH, PRESERVED LEMON VINAIGRETTE \$29

Sides

BUTTER BRUSHED WARM GARLIC CORNBREAD \$6

POTATO FRITES AND CHARRED ONION REMOULADE \$8

CASTLE VALLEY MILL YELLOW GRITS \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

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

FRIED SHISHITO PEPPERS & LIME CHIMICHURRI \$10

Dessert

COSMIC GELATI. MANGO 'WATER ICE,' VANILLA CUSTARD AND FRUITY PEBBLES (PHILLY THING) \$12

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

FLOURLESS CHOCOLATE PUDDING CAKE. HAZELNUT GELATO, HAZELNUT CRUNCH, RASPBERRY SAUCE \$13

SPRING COBBLER. RHUBARB, STRAWBERRIES, CHERRIES, APPLE, BUTTERMILK ICE CREAM AND OAT CRISP \$13

TIRA MISU JAR. LAYERED WHIPPED MASCARPONE, KAHLUA-SOAKED CAKE AND ALMOND ESPRESSO BISCOTTI \$13

COCKTAILS

THE REMEDY. OUR SECRET RECIPE MINT JULEP, THE LOVE EXCLUSIVE DAD'S HAT OVERPROOF BARREL RYE \$20
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$15
REAL PEACH. BOURBON, COGNAC, PEACH AND GINGER SCENTED MULE, A HINT OF BITTERS AND SCHNAPPS \$17
STRAWBERRY FIELDS. GIN, APEROL, STRAWBERRY, HONEY, SPARKLING WINE & A HINT OF BLACK PEPPER \$16
THE EXTRA MILE. ESPRESSO 'MARTINI', AMARO, RUM, VODKA, LA COLOMBE ESPRESSO \$16
PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMOMO, PRESSED JUICES AND HERBAL SPICE \$15
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SPICED SALT \$15
STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SPICED SALT \$9

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 2021 \$16/\$78
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2021 \$14/\$68
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2022 \$16/\$78
RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2021 \$15/\$72
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2021 \$16/\$78
ROSÉ NATURELLE, JENNY & FRANCOIS 'GASPARD', LOIRE, FR 2020 \$16/\$78

Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2020 \$16/\$78
BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2020 \$16/\$78
CABERNET SAUVIGNON, DECOY BY DUCKHORN 2020 SONOMA COUNTY, CA \$18/\$90
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2020 \$15/\$72

Dessert / Fortified

MALMSEY, RARE WINE CO. MADEIRA, PT \$20
PORT, DOW'S LBV, GAIA, PT \$16
MOSCATO D'ASTI, MICHELE CHIARLO, NIVOLE \$16

BY THE BOTTLE

White + Rosé

SAUVIGNON BLANC/VIIGNIER, 'LITTLE JAMES', CHÂTEAU DE SAINT-COSME, PAYS D'OC, FR 2021 \$74*
ALBARINO, LAGAR DE INDRA, RIAS BAIXAS, SP 2022 \$78
CHARDONNAY, DOMAINE CREUSSEROME, VIRÉ CLESSÉ, MACON PERONNE, BURGUNDY, FR 2018 \$80
CHARDONNAY, CAKEBREAD NAPA VALLEY, CA 2020 \$150
GRENACHE/CINSAULT ROSÉ, DOMAINE DE LA PATIENCE, IGP COTEAUX PONT DU GARD, FR 2021 \$75

Red

PINOT NOIR, 'WONDERWALL' FIELD RECORDINGS, EDNA VALLEY, CA 2020 \$86
CABERNET SAUVIGNON/MERLOT, CHÂTEAU HAUT-VALEYRAC, MEDOC, BORDEAUX, FR 2016 \$84
MALBEC, 'MDZ' RJ VINEDOS, MENDOZA, AR 2021 \$68
SANGIOVESE, DEI VINO NOBILE DI MONTEPULCIANO, IT 2019 \$110

BEER + CIDER

MILLER HIGH LIFE 4.6% ABV \$6
VICTORY PRIMA PILS GERMAN STYLE PILSNER 5.3% ABV \$9
NEW TRAIL BELGIAN STYLE WHITE ALE 5.5% ABV \$9
LOVE CITY BREWING UNITY AMERICAN IPA 5.5% \$10
DOWNEAST CIDER ORIGINAL BLEND 5.1% ABV \$8
LAGUNITAS ZERO PROOF \$8

The Love.