

## 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

LITTLE LETTUCE SALAD, SLICED CARROTS, RADISH AND PINK PEPPERCORN DRESSING \$10

'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

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

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

## Lunch

SHRIMP & GRITS. GULF SHRIMP, LOCAL GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$26

SPRING SALMON, GRAIN & GREEN GODDESS BOWL. SNAP PEAS, ASPARAGUS, FARRO AND WILD RAMP RELISH \$25

TURKEY AVOCADO MELT. PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND POTATOES \$20

TAKE ME AWAY. FRIED NASHVILLE HOT CHICKEN, GRIDDLED BRIOCHE, PICKLES AND COMEBACK SAUCE \$26

RICOTTA RAVIOLI. MEYER LEMON BUTTER, CHARRED BROCCOLI, CHILE VINAIGRETTE, BLACK KALE CHIPS, PARMESAN \$24

BLACK TRUFFLE RISOTTO. LEMON SCENTED ARTICHOKEs, PARMESAN, SOURDOUGH & HERB BREADCRUMBS \$23

VEGETABLE OMELETTE. ASPARAGUS, SPINACH, TOMATO, 'BOURSIN-STYLE' GOAT CHEESE, CRISPY POTATOES \$22

RODEO BURGER. DONE UP WITH FRIED SHALLOTS, BACON JAM, GUAJILLO AIOLI, MUENSTER, SESAME BUN & FRIES (YUM!) \$24

CHICKEN CAESAR. CRISP GEM ROMAINE, CITRUS SCENTED CAESAR, TOMATO BRUSHED CROUTONS AND AGED PARMESAN \$20

(PREFER SHRIMP OR SALMON? +\$5)

## Tasty Side Pieces

BUTTER BRUSHED WARM GARLIC CORNBREAD \$6

POTATO FRITES AND CHARRED ONION REMOULADE \$8

CASTLE VALLEY MILL YELLOW GRITS \$7

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

## 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

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14  
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, CARDAMARO, 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

TryThis!

THE LOVE FROZÉ ROSÉ. LOCAL VODKA, ORGANIC PEACH, STRAWBERRY AND CANE SUGAR \$15

## COFFEE & SUCH

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4  
LOVE LATTE. FRESH PRESSED DOUBLE SHOT NIZZA ESPRESSO, STEAMED MILK AND FOAM \$6  
WARM VANILLA LATTE. OUR LOVE LATTE INFUSED WITH VANILLA BEAN SYRUP \$6  
FRESHLY SQUEEZED ORANGE JUICE \$6  
SAN PELLEGRINO ARANCIATA ROSSA (BLOOD ORANGE) \$4  
LA COLOMBE COLD BREW ICED COFFEE \$6  
REGULAR CUP O' JOE. LA COLOMBE LOUISIANE BREW \$4

## 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 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 SONOMA COUNTY, CA 2020 \$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

## 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