

## Creative Pantry Beginnings

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

HERB GARDEN TOMATO SOUP, EVERYTHING BAGEL CRISPS, DILL, BASIL OIL & CRACKED PEPPER \$14

LITTLE KALE SALAD. CARROT CURLS, GOLDEN RAISINS, SHERRY VINAIGRETTE AND PARSLEY \$12

BEER BATTER FRIED CAULIFLOWER, THE LOVE'S BUFFALO HOT SAUCE, BLEU CHEESE RANCH, SPICED SALT \$17

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

BURRATA 'TOAST.' RIPE STRAWBERRIES, ARUGULA & FENNEL, BALSAMIC AND 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

SALMON & STICKY RICE BOWL, SNOW PEAS, BROCCOLI, EGGPLANT, SESAME, SOY, CILANTRO-LIME DRESSING \$25

TURKEY AVOCADO MELT. PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND POTATOES \$22

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

RICOTTA RAVIOLI. EXOTIC MUSHROOM SAUCE, PORT WINE DRIZZLE, PORCINI ROSEMARY BREADCRUMBS \$24

MEYER LEMON RISOTTO. CHAMPAGNE BRAISED LEEKS, ARTICHOKE, PARMESAN, HERBS & CRUSHED PISTACHIOS \$23

BROCCOLI & CHEESE OMELET. SPINACH SAUTÉ, BRIGHT HERB-CHEDDAR CREAM CHEESE, CRISPY POTATOES \$22

SMASHBURGER. JUICY DOUBLE PATTIES WITH CHEESE, NOT-SO-SECRET SAUCE, SHREDDUCE, PICKLES, SESAME BUN, FRIES \$24

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

(PREFER SHRIMP OR SALMON? \$26)

## 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

'BANANAS FOSTER' BREAD PUDDING, RUM BROWN SUGAR SAUCE, PECANS & WHIPPED CREAM \$13

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

ULTIMATE CARROT CAKE, CREAM CHEESE FROSTING, PINEAPPLE ICE CREAM, CARAMEL AND CANDIED PECANS \$13

FLOURLESS CHOCOLATE PUDDING CAKE. RASPBERRY SORBET, MAGIC SHELL, RASPBERRY SAUCE & COCOA NIBS \$13

LEMON CRÈME BRÛLÉE, VANILLA, FRAGRANT LEMONS AND ORANGE POPPY SHORTBREAD \$13

## COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$15  
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  
WHITE LOTUS. LAVENDER SCENTED GIN NEGRONI. AROMATIC VERMOUTH, GIN, SALERS GENTIANE \$16  
HEARTBREAKER. OUR STRAWBERRY BOURBON SMASH, APEROL, LEMON AND A HINT O' HONEY \$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 \$15  
CLEAN LIVIN.' ZERO BOOZE ALPINE BERRY SPRITZ, LAVENDER SYRUP AND GRAPEFRUIT SODA \$10

Try This!

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 \$7  
FRESHLY SQUEEZED ORANGE JUICE \$6  
SAN PELLEGRINO BLOOD ORANGE SODA \$4  
LA COLOMBE COLD BREW ICED COFFEE \$6  
REGULAR CUP O' JOE. LA COLOMBE DARK ROAST, FRESHLY ROASTED \$5

## 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 2022 \$16/\$78  
PINOT GRIGIO, 'IL NIDO' PAROLVINI DELLE VENEZIE, IT 2022 \$14/\$68  
SAUVIGNON BLANC, SANDY COVE, MARLBOROUGH, NZ 2023 \$16/\$78  
RIESLING, NIK WEIS URBAN RIESLING, MOSEL, DE 2022 \$15/\$72  
CHARDONNAY, LAROCHE, 'LA CHEVALIÈRE', LANGUEDOC, FR 2022 \$16/\$78  
ROSÉ VINHO VERDE, LAS LILAS, PONTE DA BARCA, PT 2022 \$15/\$72

### Red

PINOT NOIR, 'THE PINOT PROJECT', CENTRAL COAST, CA 2021 \$16/\$78  
BARBERA D'ASTI, GUIDO BERTA, PIEDMONT, IT 2021 \$16/\$78  
CABERNET SAUVIGNON, DECOY BY DUCKHORN SONOMA COUNTY, CA 2020 \$18/\$90  
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2021 \$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 \$6  
VICTORY PRIMA PILS GERMAN STYLE PILSNER \$9  
NEW TRAIL BELGIAN STYLE WHITE ALE \$9  
LOVE CITY BREWING UNITY AMERICAN IPA \$10  
DOWNEAST CIDER SEASONAL BLEND \$8  
ATHLETIC BREWING RUN WILD NON-ALCOHOLIC IPA \$8