SMALL PLATES

Pork Ragu | Handkerchief Pasta | Pistachio Gremolata | Fennel Pollen | $13

{ Dei Rosso di Montepulciano Sangiovese | Tuscany, Italy | 2017 }

Vegan Meatballs | Roasted Red Peppers | Tomato | Pistachio Cheese | $15

{ La Bicicleta Voladora Tempranillo | Rioja, Spain | 2017 }

ᵛ*Beef Tartare | Anchovy Aioli | Egg Yolk | $15

{ Clarendelle Haut - Brion Rouge | Bordeaux, France | 2015 }

Beet Gnocchi | Mushrooms | Almonds | Orange | Sage | $15

{ Jean-Paul L'Ancien Brun Beaujolais | Burgundy, France | 2017 }

Outer Banks Scallops | Parsnip Purée | Vanilla Brown Butter | Thyme | $16

{ Domaine de la Rossignole Sancerre | Loire Valley, France | 2018 }

1/2 Dozen Stump Sound Oysters | Bacon | Absinthe | Spinach | $16

{ Senda Verde Albarino | Rias Baixas, Spain | 2017 }

LARGE PLATES

SOFRO District Burger | Duck Fat Mayo | Pimento Cheese | Pickles | Caramelized Onions | $16

{ Cruse Monkey Jacket Red Blend | North Coast, California | 2017 }

Vegan Stroganoff | Mushroom Gravy | Root Vegetables | Turnip Purée | $18

{ Time Place Wine Co. Cinsault | Lodi, California | 2017 }

Local Fish | Spätzle | Brussels Sprouts | Tarragon Velouté | $26

{ Vignerons de Buxy Côte Chalonnaise Buissonnier | Burgundy, France | 2016 }

Humble Roots Farm Fried Chicken | Mac + Cheese | Greens | Honey | $27

{ Catina Sociale Copertino Riserva Negroamaro | Puglia, Italy | 2010 }

***Joyce Farms Duck Wellington | Cherry | Parsnip | Greens | Apple Glace | $27**

{ Novelty Hill Syrah | Columbia Valley, Washington | 2017 }

***Flat Iron Steak | Mushrooms | Pomme Purée | Preserved Lemon | Serrano Jus | $29**

{ Dancing Hares Mad Hatter Red Blend | Napa Valley, California | 2016 }

DESSERTS

Vegan Chocolate Brownie | Coconut Ice Cream | Toasted Almond | $9

Ricotta Cheesecake | Candied Lemon | Micro Basil | $9

Daily Chef's Dessert | $9

Vanilla Créme Brûlée | Luxardo Cherries | $10

Dessert Trio w/ Vegan Chocolate Brownie | Ricotta Cheesecake | Daily Chef's Dessert | $15

*ᵛ Contains (or may contain) raw or undercooked ingredients | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | ^ notes Gluten Free options. Ask server for details*