

Champagne & Sparkling

Veuve Clicquot
Moet & Chandon, Rose
Trevisiol Prosecco Italy

Chardonnay

Artesa 08 Carneros 11/48
Baton 08 Napa 79
Chateau St. Michelle 08 Washington 42
Fantesa 07 Napa 77
Gary Farrell 08 Napa 65
Lioco Chardonnay 08 Sonoma 39
Miner 08 Napa 65
Newton, 08, Sonoma / Napa 42
Nyers, 07, Carneros 49
Optima 05 Russian River 9/36
Patz & Hall "Dutton Ranch" Napa 80
Robert Stemmler "Estate" 04 Carneros 75

Sauvignon Blanc

Gary Farrell 08 Russian River 50
Jericho Canyon 08 Napa 60
Lail, "Blueprint" 08 Napa 75
Lapostolle 08 Rapel Valley 9/39

Interesting Whites

Domaines Ott Rose 08 Cots De Provence 42
La Vieille Ferme "Rose" France 8/24
Condundrum 08 California 42
Felluga "Esperto" Pinot Grigio 08 Italy 8/29
Saint "M" Riesling 08 Mosel 7/28
Brocard Chablis "Sainte Claire" 08 France 44
Louis Lator "Pouilly Fuisse" France 59
Oliver LeFlaive "Les Settilles" 07 France 43
Laxas Albarino "Rias Baixas" 09 Spain 32

Pinot Noir

Bergstrom "Cumberland Rsv" 07 Oregon 52
Chandon 08 Napa Valley 37
Chalone 08 Monterey 42
Echelon 07 Central Coast 8/32
Handley 06 Anderson Valley 48
Merramin "Cummins Road" 08 Oregon 43
Patz & Hall 08 Sonoma Coast 80
Olivet Land 07 Russian River 45

Merlot

Chateau St. Jean 08 Sonoma 59
Hawkes 08 Alexander Valley 65
Provenance 06 Napa Valley 10/45
Stag's Leap 08 Napa Valley 75

Meritage

Beringer "Alluvium" 06 Knights Valley 65
Chasing Lions 06 Napa 8/32
Elements 08 Napa/Sonoma 41

Avner's Pick

Prisoner 08 Napa 14/59

Cabernet Sauvignon

Annabella 08 Napa 11/44
Beringer 08 "Knights Valley" Napa 78
Carfaro 05 Napa 75
Chateau St. Jean 08 Sonoma 60
Fitch Mountain 06 Alexander Valley 48
Hook & Ladder "Estate" 08 Russian River 61
Long Meadow Ranch 04 Napa 80
Raymond Sommelier Selection 08 Napa 9/36
Rodney Strong 08 Napa 36
Sterling 08 Napa 62

Interesting Reds

Betts & Scholl Chronique 07 Australia 72
GrennPoint 07 "Shiraz" Australia 7/42
Navarro Correas "Syrah" 08 Argentina 11/44
Terrazas Reserva "Malbec" 08 Argentina 9/32
Satori "Regolo" 07 Italy 49
Ruffino Reserva Ducale Chianti Classico 06 60
San Felice Rosso di Montalcino 06 Italy 49

Chateau Bonnet Bordeaux 06 France 41
Feraud Brunel Cairanne 05 France 51
Senorio de Sarria Crianza 08 Spain 10/32

Dessert Wine

Chateau Cantegril 06 France 12/36

To Nosh On

Marcona Almonds 3

Avocado Toasts spanish chorizo, evoo & sea salt 4

Hummus peppernata & toasted pita 6

Crispy Oysters garlic spinach, tarragon cream & sherry vinegar syrup 6

Blue Prawn a la Plancha spanish chorizo, melted onions & saffron aioli 7

Escargot "Beignets" garlic herb butter & parmesan 5

Miso Glazed Berkshire Pork Ribs fresh herbs & sesame 6

Toasted Littleneck Clams bacon, sweet pepper & parsley 6

Spiced Beef Cigars cucumber yogurt & chimichurri 5

Starters

Roasted Asparagus tomato confit, black olives & cracked pepper goat cheese 8

Tartare of Ahi Tuna avocado, jonah crab & yuzu syrup 11

Escargot Persillade "Classic" toasted bread 9

Salt and Pepper Calamari serrano pepper & green mango marmalade 9

Littleneck Clams "Chowder Style" bacon, leek & yukon potato 11

Town & Country Pates duck, chicken, pork, pickled vegetables & toasted bread 11

Bacon wrapped Local Quail chicory, rustic croutons & red onion syrup 9

Soups & Salads

Gratin of Onion Soup 7

Cool Gazpacho local tomatoes, marcona almonds & evoo 7

Slice of Baby Ice creamy blue, bacon, tomatoes & rustic croutons 8

Bibb Lettuce jonah crab, marcona almonds, tomato, and green apple 10

Roasted Red & Yellow Beets rocket, goat cheese, toasted pecans & raspberry vinaigrette 9

Warm Globe Artichoke Heart nosh greens, parmesan & balsamic syrup 10

Duck Confit "Lardon" chicory, black currants, & roquefort 10

Sandwiches

Croque Monsieur balon ham, gruyere & fries 10

Pressed Italian provolone & fries 11

Nosh Stacked Kobe Burger house ground 1/2 pound, cheddars, full accoutrement & fries 14

Mains

The "Big Fish" for Two leek, ginger & fermented black bean MP

Sole Milanese grilled little asparagus & tomato salad 17

Roasted Alaskan Halibut spanish chorizo, spicy peppers & black olives 25

Seared Diver Scallops creamy pearl cous cous & blistered tomatoes 19

Pan Roasted Natural Chicken bm potatoes, watercress & bacon jus 17

Crispy Duck Confit cauliflower leek mash & marinated cherries

Roasted Pork Shoulder local tomatoes, chicory & grain mustard jus 16

Coffee Braised Beef Short Rib cheddar grits 16

Grilled Flat Iron Steak sauce vierge, roasted artichokes, fennel & onion 19

BBQ Dusted Medallion of Beef Rib Eye melted onions & potato hash 21

Grilled Beef Tenderloin green peppercorn butter, cheddar & bacon potatoes 24

Featured Sides

Cheddar & Bacon Potatoes 4 **Cauliflower & Leek Mash** 4

Roasted Artichokes, Fennel & Onion 5 **Tempura or Grilled Little Asparagus** 5

Big Kid Mac 5 **Parmesan Grits** 4 **Garlic Spinach** 4

Sweets

Apple Tarte Tatin tahitian vanilla bean ice cream 7

Hazelnut Financier espresso chocolate chip ice cream, caramel & flake salt 6

Daily Pot De Crème short bread cookies 6

Ice Cream & Sorbets assorted & house made 6

Artisan Cheese fig preserves & toasted breads 11

Chocolate Marjolaine raspberry & mango sauce 7

20% gratuity will be added to groups of 6 or more - please no substitutions on the menu