

## **Shaw's Tavern**

### **DINNER**

#### **STARTERS**

Corn and Leek Chowder with Sweet Potato Chips **6**

Chilled Grilled Salmon with Tomato Onion Relish and Fresh Herbs **9**

Frisse/Bibb Bacon Salad with Hard Boiled Egg and Shallot Dressing **8**

Ratatouille and Corncakes **7**

Tapenade of Cucumber, Fennel, Green Olives, Capers and Golden Raisins on Green Lentils **7**

Soft Shell Crab with Leek Beet and Fresh Sorrel Salad **12**

#### **PIZZAS**

Tomato Mozzarella (red) **11**

Three Cheese and Onion (white) **11**

Spinach Potato Olive Oil Pie (green) **11**

Add Ons: Pepperoni, Fresh Tomatoes, Mozzarella, Greens, Anchovies, Olives, Ratatouille, Egg  
**2 each**

#### **PLATES**

Flat Iron Steak with Yorkshire Pudding, Carrots, Pea Shoots and Horseradish **16**

Pork Chop, Pickled Cabbage with Roasted Sweet Potatoes and Green Beans **18**

Roasted Chicken with Basil Mash Potatoes and Roasted Kale and Fresh Figs **14**

Rockfish with Black Rice, Collard Greens and Roasted Beets **18**

Cheeseburger with Yukon Gold and Red Bliss Fries, Homemade Pickles and Ketchups **12**

Scallop, Roasted Okra, Tomato Mint and Barley Stew **19**

#### **SIDES**

Sweet Potato Chips **5**

Basil Mashed Potato **5**

Roasted Greens **5**

Green Beans **5**

Roasted Beets **5**

Carrots and Pea Shoots **5**

Tomato Barley Stew **5**

Black Rice **5**

Yukon Gold and Red Bliss Fries **5**

## White

<b>Red Newt Cellars Riesling 2010</b> 100% Riesling	Finger Lakes, New York	24	8
<b>Joel Delaunay Sauvignon Blanc 2010</b> 100% Sauvignon Blanc.	Touraine, France	24	8
<b>Bidoli Pinot Grigio 2009</b> 100% Pinot Grigio	Friuli-Venezia Giulia, Italy	24	8
<b>Domaine Chene Macon Villages 2009</b> 100% Chardonnay	Burgundy, France	24	
<b>Lone Acre Chardonnay 2009</b> 100% Chardonnay	Napa Valley, California	24	
<b>Gerard Boulay Sancerre 2009</b> 100% Sauvignon Blanc	Sancerre, France	45	

## Rose

<b>Yves Cuilleron Rose 2010</b> 100% Syrah	Rhone Valley, France	28	9
<b>Buil &amp; Gine Rosato 2010</b> 80% Garnacha and 20% Merlot	Priorat, Spain	33	11
<b>Domaine de Mirail Rose</b> 50% Cabernet Sauvignon and 50% Merlot	Gascony, France	15	6

## Red

<b>Chateau de Vaux Pinot Noir 2009</b> 100% Pinot Noir	Moselle, France	33	11
<b>R. Lopez de Heredia Rioja Crianza 2005</b> Tempranillo blend	Rioja, Spain	42	
<b>Buccia Nera Toscana Rosso 2008</b> 80% Sangiovese 20% Cieligiolo	Tuscany, Italy	16	6
<b>Domaine de Fenouillet Ventoux Rouge</b> Blend of Grenache, Syrah and Mourvedre	Rhone Valley, France	24	8
<b>Domaine La Blaque Coteaux de Pierrevert</b> 90% Syrah and 10% Grenache	Provence, France	25	9
<b>Domaine de Monpertuis Cunoise</b> 100% Cunoise	Rhone Valley, France	27	
<b>Domaine du Gour de Chaule Gigondas 2006</b> Mostly Old Vines Grenache	Rhone Valley, France	51	
<b>DeForville Nebbiolo d'Alba San Rocco 2009</b> 100% Nebbiolo	Piedmont, Italy	43	

## Sparkling

<b>Cremant du Jura Caves Jean Bourdy Brut</b> 100% Chardonnay	Jura, France	36	
<b>Cantina Puianello Lambrusco "Primabolla"</b> 100% Lambrusco	Italy	20	7
<b>Bellenda Prosecco Di Conegliano Brut San Fermo</b> 100 % Prosecco	Veneto, Italy	23	8

## Varietal Guide

Varietal	Characteristics	Food Pairing
Riesling	great flavors of apricots, peaches, lychee, citrus, balance between acid and sweetness	perfect for foods that are salty, have spice or heat
Sauvignon Blanc	fresh, super clean, vibrant wine with notes of grapefruit, lemon zest and wet stone	salads, cheeses, lighter fish dishes, fresh seafood.
Chardonnay (French)	richness and elegance, shows notes of white fruits, almonds and butter cream	rich fish dishes, roast chicken, pasta in cream sauce
Chardonnay (California)	apple, pear fruit complemented by notes of hazelnut and vanilla	rich seafood dishes, chicken, white pizza
Pinot Grigio	stone fruits, citrus, pineapple and just a hint of spice	versatile, pairs well with most foods
Syrah	dark berries with a smoky note	versatile as both red and rose, pairs well with red meats and foods with a smoky (grilled) note
Garnacha/Grenache	raspberry and spice with accents of herbs and tobacco	Very versatile, gourmet pizza to hearty meat dishes
Pinot Noir	cherry, cinnamon and spice, with a soft texture and silky mouth feel	earthy flavors, especially chicken, duck, mushrooms, egg dishes and salmon
Tempranillo	red fruit, leather, herbs and tobacco	very versatile, pairs well with pork, tapas, meat dishes, mushroom and egg dishes
Sangiovese	earthy flavors with a ripe cherry finish	very versatile, pairs well with cheese, charcuterie, tomato-based dishes (pizza) and burgers
Cabernet Sauvignon	ripe dark fruit and cherry with bold flavors and tannins	pairs well with most meat dishes
Counoise	rich, lush fruit is surrounded by notes of rosemary and thyme	charcuterie, meat, roast chicken, pizza
Nebbiolo	tar, rose petals, cherry, dark red fruits	Grilled red meats, charcuterie, pizza
Prosecco	minerals and citrus notes	salads, cheeses, lighter fish dishes, fresh seafood.