

## CHARCUTERIE & ARTISANAL CHEESES

Served with truffle honey, pickled vegetables, cornichons, fresh & dried fruit, whole grain mustard, fruit compote, naan bread & gluten free shortbread cookies

CHOOSE ANY COMBINATION: 3/\$19 5/\$28 7/\$36

### Charcuterie:

Speck  
Alto Adige, Italy

Gentile Salami  
Italy

Duck Prosciutto  
Italy

Mortadella  
Spain

### Softer Cheeses:

Homemade Boursin  
goat & cow milk w/ herbs

Homemade Pimento  
cow's milk

Hook's Blue  
cow's milk, Wisconsin

Espresso Bellavitano  
aged cow's milk, Wisconsin

### Harder Cheeses:

Little John Cheddar  
cow's milk, Virginia

Agor Ossau Iraty  
aged sheep's milk, France

Hols Goat Gouda  
aged goat's milk, France

Appalachian Cheddar  
aged raw cow's milk, Virginia



## SALADS & SOUP

ADD-ON: roasted chicken 5 blackened shrimp 6 pan seared organic salmon\* 7 marinated filet mignon bites\* 9

### FRIED GOAT CHEESE & ROASTED BEET SALAD

fried goat cheese, roasted beets, slivered almonds, honey tarragon dressing, arugula 13

### PRESS WEDGE SALAD (GF)

blue cheese crumbles, candied walnuts, dried cherries, grapes, romaine wedge, lemon yogurt dressing 11

### ROASTED MUSHROOM PANZANELLA SALAD

roasted mixed mushrooms, sourdough croutons, poached egg, arugula, herbed vinaigrette 12

COUNTRY TOMATO SOUP (GF) (vegan) with fresh basil 4 cup/6 bowl

COCONUT-PUMPKIN SOUP (GF) with toasted pumpkin seeds and crème fraîche 5 cup/7 bowl

## SMALL PLATES

### SMOKED MOZZARELLA CAPRESE

house pulled & smoked mozzarella, local tomatoes, mixed olives, radish, fresh basil, house chimichurri 12  
Choice of: Traditional (GF) or Fried

### BAKED GOAT CHEESE

roasted garlic bulb, red peppers & olives, fresh basil, naan bread 12

### BEETS & BRUSSELS (vegan) (GF)

roasted beets, sautéed brussels sprouts, lemon yogurt dressing, fresh herbs 9  
Add: pan-seared organic salmon\* 7

### A BASKET OF PARMESAN-TRUFFLE DELIGHT

choose fries or tater tots 7

### TUNA TARTARE

sesame-ginger marinade, avocado, cilantro, fried wontons 15

### ARGENTINIAN FILET MIGNON BITES (GF)

marinated filet, chimichurri sauce served in a cast iron pan 13

### FRIED CHESAPEAKE BAY CRAB CAKES

homemade chow chow/ smoked pepper tartar 15

### 3 LITTLE PIG MEATBALLS

3 meatballs made with bacon, chorizo, ground sausage, house-made marinara 9

### CHEAP DATE (GF)

5 bacon wrapped dates, blue cheese sauce 8

## SANDWICHES

Served with your choice of organic baby green salad, parmesan-truffle fries or tots, or a cup of soup.

### EL CUBANO

house roasted pork, preservative-free ham, Swiss cheese, dill pickles, dijon mustard, grilled on sourdough 14

### BLACKENED SALMON BLT\*

seared organic salmon, bacon, tomato, organic mixed greens, spicy mayo on brioche 15  
Add: avocado 1.5

### AWARD WINNING GRILLED CHEESE (V)

cheddar swiss, pepper jack, goat cheese, grilled on sourdough 13  
Add: bacon, ham, avocado, roasted red peppers, tomato for a little extra.

### SPICY PORTOBELLO (V)

tomato, cilantro, pickled red onions, roasted red peppers, pepper jack cheese, spicy mayo, grilled sourdough 12  
Add bacon 1.5

### PRESS BURGER\*

6oz. ground beef & mushroom burger  
bacon jam, sautéed pickle peppers, cheddar cheese on brioche bun 14 Sub Beyond 1.5  
(James Beard Foundation blended burger project)

## MAIN COURSES

DAILY FRESH CATCH\* market price

### PEPPERCORN ENCRUSTED FILET MIGNON \*

toasted pine nut & cranberry garlic spinach, pommes dauphins, caramelized onion compound butter 29

### FENNEL CRUSTED BONE-IN PORK CHOP\* (GF)

sweet potato mash, shaved brussels sprout salad, bourbon-bacon jus 24

### CAST IRON SEARED SCALLOPS (GF)

butternut squash risotto, citrus beurre blanc 26

### DUCK TWO WAYS (GF)

seared duck breast & duck confit, goat cheese mashed potatoes, cherry-wine pan sauce, roasted fall veggies 28

### BRAISED SHORT RIB BOURGUIGNON

roasted fingerling potatoes & fall veggies 26

### BUTTERNUT SQUASH RAVIOLI

caramelized onion-truffle brown butter, toasted walnuts, fresh sage 21

## DESSERTS \$8

### PECAN & DATE BREAD PUDDING

homemade brown sugar & cinnamon ice cream, classic bourbon sauce

### DARK CHOCOLATE FLOURLESS TORTE (GF)

mixed berry compote, fresh whip cream

### CHEF'S CHOICE CREME BRÛLÉE

**Ask your server about our after dinner drinks, cordials, and dessert wines.**

**The Fine Print:** We source organic, local ingredients whenever possible.

\*consuming raw or uncooked meats/eggs can lead to food borne illness \*food is cooked to order (GF) indicates gluten free (Vegan) indicates Vegan

**For parties of 6 or more 20 % gratuity will be added and no separate checks.**