



SPECIALS

FLIGHT & CHEESE

SHELTON COLLECTIONS:

Boykin Merlot, Court of North Carolina, Richard Petty Icon
2 oz. pours of each paired with Cream Havarti, Ashe Gouda,
& English Stilton

18.17

BOARD

Heirloom Tomato Harvest

Tomatoes & eggplant caponata, burrata, fig spread, basil,
first pressed oil, Cabernet Franc syrup, olive salata focaccia

16.17

GARDEN

SC Peach Bibb

Charred peach, tender Bibb lettuce, crumbled chevre,
candied pecans, honey sherry vinaigrette

10.17

ENTRÉE

Veal Scallopini

Cutlet*, Bin 17 lemon herb butter, Santa Rosa plum & parsley
relish, risotto rouge

28.17

Fishmongers' Prime

Halibut filet*, she-crab corn maque choux, Sunset Garden
herb house gnocchi

40.17

BRUNCH

[Served Sundays 11am - 3pm]

Harvest Benedict

Poached farm fresh eggs*, toasted English muffin, sautéed
spinach, hollandaise, capicola ham OR house cured salmon*

20.17

Vintner's Breakfast

Farm fresh eggs* any style, sourdough toast, choice of:
apple bacon, country ham, country sausage

18.17

Omelet Du Jour

Farm fresh eggs*, Chef selected ingredients

Market Price

*This item may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.

Please let us know if you have any food allergies or special dietary needs.