



SPECIALS

FLIGHT & CHEESE

SHELTON COLLECTIONS:

Madison Lee Red, Malbec, 2•5•9 Tannat

2 oz. pours of each paired with cocoa dusted Surry Hills chevre, Ashe gouda & Bitty brie

16.17

BOARD

Pear Baked Brie

Caramel walnuts, citrus Castelvetrano olives, grapes, pumpkin pie spiced crostini, butternut squash bread, molasses butter & pepper jelly

17.17

STARTER

Daniel Boone Cornmeal Fried Oysters (5)

Sweet corn creamed emulsion, Cheshire jalapeño bacon jam, red cabbage slaw, pickled okra

17.17

ENTRÉE

Braised Lamb Shank

Tannat steeped currants and sultanas, mulled spiced orange jus, Surry Hills chevre, Deep South 'polenta'

30.17

Fishmongers' Prime*

Chefs selected Fish a la Oscar, truffle buttered crab, asparagus, hollandaise, herb risotto

40.17

BRUNCH

[Served Sundays 11am - 3pm]

Served with fruit + grits or breakfast potatoes

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.