



## SPECIALS

### STARTER

#### **Fried Goat Cheese Balls**

Herbed chèvre, pomegranate-balsamic glaze, basil oil, mixed greens

**14**

### ENTRÉE

#### **Fishmonger's Prime\***

Atlantic white fish, Milanese style risotto, fennel-tomato confit

**40**

#### **Prime New York Strip\***

12 oz prime grade local beef, French onion reduction, house Montreal rub, cauliflower and potato mash, charred carrots

**45**

## BOARD

#### **Meats**

Alto Adige Speck, Hot Soppressata, Genoa salami, Serrano Chorizo, Italian style prosciutto, Truffle salami

#### **Cheeses**

Ashe County garlic-herb cheddar, Gorgonzola Dolce, Humboldt Fog goat, Beemster aged gouda, Triple Creme Brie, smoked cheddar

## BRUNCH

[ Served Sundays 11am - 3pm ]

Served with fruit + grits or breakfast potatoes

#### **Vintner's Breakfast\***

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

**18**

#### **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.