



SPECIALS

STARTER

Fried Brussel Sprouts

Maple ponzu with crispy bacon bits

14

ENTRÉE

Fishmonger's Prime*

Cardamom bbq dusted Atlantic white fish, smoked cheddar grits, fried brussel sprouts

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

Wagyu bresaola, Hot soppressata, Genoa salami, Serrano chorizo, Aged prosciutto di parms, Truffle salami

Cheeses

Ashe County garlic-herb cheddar, Coombe Castle sheeps milk Roquefort blue, Boxcarr beer-washed lissome, Beenster aged gouda, Ashe County ghost jack, Coombe Castle red lion mustard & ale 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.