



SPECIALS

STARTER

Baked Oysters

East Coast oysters baked with Ashe County garlic chive cheddar cheese, bacon, breadcrumbs

18

ENTRÉE

Catch Of The Day*

Bacon and potato crusted Atlantic white fish, Mediterranean white bean ragu, sauteed spinach, lemon-dill aioli

MKT

Prime New York Strip*

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

45

BOARD

Meats

Hot soppressata, Genoa salami, Serrano ham, Aged prosciutto di parms, Vesuvio, Port poached elk sausage

Cheeses

Ashe County garlic-herb cheddar, The Goat Lady drunken spanish goat, Boxcarr pecan campo, Beemster aged gouda, Gourmino Gruyere Surchoix, Ashe County mango-habanero 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

MKT

*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.