



THE WINE MARKET

Wine by the Glass

SR 262 Cabernet Sauvignon (Washington)	\$7.00
Tikves Vranec (Macedonia)	\$6.50
Bodini Malbec (Argentina)	\$7.00
Poggio Anima Primitivo (Italy)	\$8.00
Chateau Suau Bordeaux (France)	\$8.50
Elouan Pinot Noir (Washington)	\$9.00
La Plage Rosé (France)	\$7.50
Cycle Gladiator Chardonnay (California)	\$6.00
Marlborough Sauvignon Blanc (New Zealand)	\$8.00
Cielo Pinot Grigio (Italy)	\$7.00
Gazella Vinho Verde (Portugal)	\$6.00
Movendo Moscato (Italy)	\$6.00
Wine Flight (select any four wines above)	\$9.00
Segura Viudas Sparkling Rosé (Spain)	\$7.00
Moletto Prosecco (Italy)	\$7.00
Frico Sparkling Lambrusco (Italy)	\$8.00

Wine Slushy

Strawberry Rosé or Mango Moscato	\$8.50
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Beer

Craft Beers by the Can	\$3.75
<i>Sun King Sunlight Cream Ale; Daredevil Liftoff IPA Fountain Square Brewery Working Man's Pilsner;</i>	

Soda & Sparkling Water

Coke, Diet Coke & Ginger Ale	\$2.00
San Pellegrino Sparkling Water	\$2.50

Wines by the Bottle

We have over 100 wines available by the bottle.
Feel free to browse the wall to make a selection.

Starters & Boards

Cheese Board	\$12.00
<i>three cheeses served with mixed nuts, jam & baguette</i>	
Charcuterie Board	\$19.50
<i>three meats, two cheeses, accoutrements & baguette</i>	
Burrata Salad	\$11.50
<i>burrata, prosciutto, garlic scape pesto, fennel, arugula</i>	
Hamachi Crudo	\$13.00
<i>hamachi fish, almond and citrus</i>	
Fresh Crab Cakes	\$12.75
<i>house made crab cakes served with spicy remoulade</i>	
Warm Goat Cheese Marinara	\$7.50
<i>served with baguette for dipping</i>	
House Hummus Plate	\$7.75
<i>served with naan, & crudité</i>	

Entrées

Steak Bowl	\$19.50
<i>hanger steak, orzo, peperonata, asparagus, pesto, poached egg (vegetarian option available)</i>	
Soft Shell Crab	\$19.00
<i>served on top of house made pasta, cherry tomatoes, sugar snap peas and a brown butter sauce</i>	
Pan Seared Halibut	\$21.00
<i>carrots, cherry tomatoes and celery root puree</i>	
Cheese Ravioli	\$16.75
<i>house made ravioli with fontina, ricotta, parmesan, asparagus, caper butter sauce - add steak \$9.00</i>	
The Farmer's Market	\$12.25
<i>fresh local veggies, Caprini Farms goat cheese, whole grain mustard vinaigrette - add steak \$9.00</i>	

Sandwiches

(served with house potato chips or mixed greens)

Chicken Caesar Wrap	\$10.00
<i>grilled chicken, parmesan, romaine & Caesar dressing</i>	
Turkey Sandwich	\$11.50
<i>Becker Farms Turkey, provolone, tomato, greens, pickled red onion and avocado mayo</i>	
Piada Wrap	\$11.50
<i>prosciutto, mozzarella, arugula, pickled shallot, tomato and house made Italian flatbread</i>	

Dessert

Chef's Selection of Dessert	\$7.00
<i>ask about today's house made dessert</i>	