THE WINE MARKET

Wine by the Glass

Santa Ema Cabernet Sauvignon *(Chile)*	**$8.00**
Dona Paula Estate Malbec *(Argentina)*	**$7.00**
Fat Bastard Syrah *(France)*	**$8.00**
Mercato Carne Rosso *(Italy)*	**$8.00**
Robert Hall Red Blend *(Paso Robles)*	**$8.00**
Lapis Luna Pinot Noir *(California)*	**$9.00**
Zestos Rosé *(Spain)*	**$8.00**
Storypoint Chardonnay *(California)*	**$7.00**
Broadbent Dao White *(Portugal)*	**$7.00**
Mohua Sauvignon Blanc *(New Zealand)*	**$9.00**
Hahn Pinot Gris *(California)*	**$7.00**
Luccio Moscato *(Italy)*	**$8.00**
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 Rose or Mango Moscato	**$8.50**

Beer

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

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**
three cheeses served with mixed nuts, jam & baguette

Charcuterie Board **$19.75**
three meats, two cheeses, accoutrements & baguette

House Deviled Eggs **$6.00**
five deviled eggs with parmesan crisp & bacon

Fresh Crab Cakes **$12.75**
house made crab cakes served with spicy remoulade

House Hummus Plate **$7.50**
roasted red pepper hummus, pita, giardiniera

Entrees

Lamb T-Bone **$26.00**
basil pesto sauce, diced tomatoes & fingerling potatoes

Seared Scallops **$19.00**
three large scallops with chorizo corn

Pappardelle & Beef Bolognese **$18.50**
house Bolognese with beef, pork, onion, carrots, celery served over fresh pappardelle pasta

Maque Choux Shrimp and Grits **$19.00**
pan-fried shrimp, smoked bacon grits

Seared Lemon Polenta **$14.50**
With sauteed spinach and mushrooms

Savory Salad **$8.50**
mixed greens, beets, feta, walnuts, lemon vinaigrette
add grilled shrimp $7.50

Dessert

Chef's Dessert **$7.00**
ask about today's selection