

CHARCUTERIE

House Pate, Dry-Cured Sausages,
Daily Cheese Selections,
Cornichons, Olives, Crostini \$24
pairs well with Whispering Angel Rosé

CRAB FRITTERS

Peppadew, Romesco, Dill,
Lemongrass Emulsion \$26
pairs well with Kono Sauvignon Blanc

SPRING LEEK SOUP

Asparagus, Potato, Spinach (gf) \$15
pairs well with Hess Shirtail Chardonnay

BRUSCHETTA TART

Heirloom Tomatoes,
Balsamic Vinegar,
Dijon Cashew Cream \$18
pairs well with Ca' Montini Pinot Grigio

"RAW + ALMOST RAW" TRIO

Tuna Poke, Shrimp Ceviche, Hamachi Crudo,
Nori Crackers \$26
pairs well with Gratien & Meyer Cremant

CAULIFLOWER FUNDITO

Three Cheeses, Harissa Spices, Walnut
Ciabatta \$18
pairs well with La Crema Sauvignon Blanc

AQUA
COASTAL CUISINE

FRISÉE SALAD

Orange Supremes, Goat Cheese, Candy Cane
Beets, White Balsamic Vinaigrette (gf) \$15
pairs well with Daou Chardonnay

BABY GEM CAESAR

Reggiano Parmesan, Garlic
Toasted Breadcrumbs \$14
pairs well with Lunetta Prosecco

ARTISAN SALAD

Persian Cucumbers, Radish, Hazelnuts, Blue Cheese,
Rhubarb Vinaigrette (gf) \$14
pairs well with Sokol Blosser Rose

FRESH LOCAL CATCH

Daily Presentation MP
pairs well with white: Sokol Blosser Evolution or red: Davis Bynum

STEELHEAD SALMON PRIMAVERA

Cavatappi Pasta, Asparagus, Tomato,
Red Onion, Dill Cream Sauce \$40
pairs well with Erath Resplendent Pinot Noir

CHARCOAL CRUSTED BERKSHIRE PORK LOIN

Beet Agrodolce, Sweet Potato
Puree, Rapini (gf) \$40
pairs well with Threadcount Red Blend

KING OYSTER MUSHROOM "STEAK"

Asparagus, Farro + Kale, Cashew Puree (v) \$30
pairs well with Domaine Bosquet Malbec

BRASSTOWN BEEF FILET

Potato Leek Tart, Smoked Asparagus,
Sorrel Butter \$60
(add grilled local jumbo shrimp \$12)
pairs well with Maverick Ranches Cabernet

SPRINGER MOUNTAIN AIRLINE CHICKEN BREAST

Fingerling Potatoes, Chili Brown Sugar Carrots
Chicken Demi-Glace (gf) \$32
pairs well with Drumheller Merlot