<table>
<thead>
<tr>
<th>STARTERS</th>
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<th>SALADS</th>
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<tbody>
<tr>
<td>STRUDEL 10</td>
<td></td>
<td>FIELD GREEN 7</td>
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<tr>
<td>Duck Confit - Local Mushroom - Goat Cheese</td>
<td></td>
<td>Red Onion - Cucumber - Tomato - Cornbread</td>
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<tr>
<td>Bacon Jam</td>
<td></td>
<td>Crouton - Lemon Thyme Vinaigrette</td>
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<tr>
<td>FLATBREAD 9</td>
<td></td>
<td>WINTER SALAD 12</td>
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<tr>
<td>Apple - Leek - Pancetta</td>
<td></td>
<td>Mixed Greens - Toasted Walnuts - Pickled</td>
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<tr>
<td>Bleu Cheese Crumble</td>
<td></td>
<td>Pearl Onion - Bacon - Blue Cheese Crumble</td>
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<td>SMOKED TROUT DIP 9</td>
<td></td>
<td>Pomegranate Vinaigrette</td>
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<tr>
<td>Parmesan - Rustic Naan Points</td>
<td></td>
<td>CAESAR SALAD 8</td>
<td></td>
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<tr>
<td>SWEET POTATO FRIES 8</td>
<td></td>
<td>Bacon - Cornbread Crouton</td>
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<tr>
<td>Spicy Creamy Drizzle - Cilantro</td>
<td></td>
<td>Red Onion - Tomato - Parmesan</td>
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<tr>
<td>CHEESE PLATE 10</td>
<td></td>
<td>Buttermilk Caesar Dressing</td>
<td></td>
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<tr>
<td>4 Cheeses - Fruit - Jam - Toasted Baguette</td>
<td></td>
<td>SPINACH SALAD 11</td>
<td></td>
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<tr>
<td>CHARCUTERIE BOARD 26</td>
<td></td>
<td>Warm Wilted Spinach - Mushroom</td>
<td></td>
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<tr>
<td>Chef's Selection of Meats &amp; Cheeses - Fruit</td>
<td></td>
<td>Goat Cheese - Crispy Leek</td>
<td></td>
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<tr>
<td>Bread &amp; Crackers - Housemade Preserves</td>
<td></td>
<td>Pumpkin Seed - Mustard Vinaigrette</td>
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<tr>
<td>Assorted Pickled Fare &amp; Accoutrements</td>
<td></td>
<td>Designed To Share</td>
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<td>Designed To Share</td>
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<tr>
<td>SOUP OF THE HARVEST 6 8</td>
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## ENTREES

**FIN TO FORK★ MARKET**  
Sustainably Sourced Fish & Shellfish

**PORK OSSOBUCO 30**  
Braised Pork Shank - Spinach  
White Bean, Onion, & Pancetta Ragout

**SEARED DUCK BREAST 32**  
Chili Dusted - Lemon Herb Rice Pilaf - Peasant Cabbage
Pomegranate Thyme Reduction

**FILET MIGNON 38**  
Mushroom Bordelaise - Whipped Potato - Root Vegetable  
Crispy Leek

**MAPLE GLAZED SALMON 28**  
Lemon Herb Rice Pilaf - Cranberry & Blood Orange Butter
Sautéed Spinach

**LAMB CHOPS 30**  
Herb Marinated - Whipped Potato - Root Vegetable  
Minted Yogurt

**SHRIMP & CRAB CAKE 32**  
Maryland Style - Root Vegetables - Peasant Cabbage  
Creole Remoulade

**PASTA CAMPANELLE 27**  
Lamb Meatball - Spinach - Mushroom  
Parmesan Herb Cream

**CHICKEN CORDON BLEU 26**  
Swiss - Capicola Ham - Herbed Rice Pilaf - Root Vegetables  
Vin Blanc Cream

**CHEF'S FEATURE MARKET**  
Nightly Special Entrée From Chefs Frances & Keith

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*Eggs, fish, ground beef, and pork may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to foodborne illness.

Winter 2019
**BEVERAGES**

**NON ALCOHOLIC**
- San Pellegrino® Sparkling Water - 3
- Iced Tea, Coke, Diet Coke, Sprite - 2.75
- Hibiscus Green Tea - 2.75
- Hot Tea - 2.5
- Milk, Orange Juice - 2.5
- Starbucks® Coffee - 2.75

**SHELTON Vineyards**

**DRY WHITE**
- Sauvignon Blanc 8/20
  Classic and refreshing hints of wintergreen and lemon with a clean crisp finish.
- Bin 17 Chardonnay 6/19
  “Unoaked” – Aromas of mango and citrus, slight apple and tropical fruit flavor and a pleasingly crisp, clean finish.
- Estate Chardonnay 8/24
  “Barrel Fermented” – Flavors of vanilla and toast melds seamlessly with citrus zest and green apples throughout into a lingering finish.

**DRY RED**
- Madison Lee Red 6/19
  Medium bodied red wine blend anchored by firm, yet mature tannins that complement and enhance the dark and velvety red fruit and cinnamon aroma.
- Estate Cabernet Franc 8/20
  Medium bodied with flavors of black pepper and slightly smoky finish.
- Estate Merlot 8/24
  Cocoa dusted red cherry balanced with youthful tannins and bright acidity.
- Estate Cabernet Sauvignon 8/24
  Bouquet evokes olive, red cherry, mint, blueberry and even some tobacco.

**SEMI-SWEET**
- Yadkin Valley Riesling 8/20
  Aromas and flavors of green apple and pear with a hint of guava and pineapple.
- Salem Fork Blush 6/19
  Produced from our Merlot, our Blush is a slightly sweet wine balanced with crisp acidity.

**SWEET**
- Salem Fork Blackberry 6/19
  Produced from Sauvignon Blanc and infused with blackberry juice. Our Blackberry is sweet but tart, just like having a fresh picked blackberry from the vine.
- Salem Fork Sunset Sangria 6/19
  Bursting with fresh ber and tangerine aromas and flavors.

**WINES WITH A TWIST**
- Bloody Bordeaux - 7
- Port Spiked Cider - 8
- Mimosa - 7
- Sparkling Sunset - 8
- Blackberry Spritzer - 7
- Cosmopolitan - 7
- Tea Rose - 7
- Kalimotxo - 8

**LOCAL MICRO BREW BEER SELECTION**

**BOTTLE**
- Foothills Hoppyum - 4.5
- New Belgium 1554 Black Lager - 5
- Seasonal Selection - Market $

**DRAFT**
- Full Steam Humidity - 5
- Duck Rabbit Amber - 5

**TASTINGS 10 FLIGHTS 15**
Choose 1 oz. or 2 oz. pours of your choice of 5 different wines and take home a souvenir tasting glass.

**RESERVE WINES**
- Family Reserve Chardonnay 10/40
- Bourbon Barrel Chardonnay 10/40
- Estate Yadkin Valley Port 8/25
- Two-Five-Nine Dry Rosé 8/20
- Two-Five-Nine Franklin Limited Release 10/30
- Two-Five-Nine Merlot Limited Release 10/30
- Two-Five-Nine Tannat Limited Release 10/30
- Bourbon Barrel Red 10/40

**GRAND TASTING 30**
2 oz. pours of your choice of four different Reserve Wines accompanied by assorted cheese, nuts, fruit and chocolate. Includes a souvenir crystal wine glass.