



THE WINE CELLAR

CHARCUTERIE

Soppressata • 8 Chorizo • 8 Serrano Ham • 8

FROMAGE RÉGIONAL

Vintage Aged White Cheddar
Cow | Vermont 9

Cypress Grove Humboldt Fog
Goat | California 11

Chef's Choice of Triple Cream
Cow 9

Chef's Choice of Blue
Cow 10

Aged Romano Gouda
Cow | Holland 9

Il Truffelino
Cow | England 11

Manchego
Sheep | Spanish 9

Truffle Tremour
Goat | California 9

TASTING

Goat Cheese Tasting
Humboldt Fog • Drunken Goat • Truffle tremour 22

Cheddar Tasting
Cabot Vermont sharp • Il Truffelino
Wisconsin traditional cheddar 22

Charcuterie & Cheese Board
Choose three cheeses & two meats
accompanied by Mediterranean olives
dried fruit • truffle honey 45

FLATBREADS

Margherita • 11
Marinara • house-crafted
mozzarella • basil

Wild Mushroom • 12
Kennett Square mushrooms
Truffle tremour • fresh herbs

Rustic • 15
smoky bacon • caramelized onion • arugula
dried cranberry • smoked mozzarella

TAPAS

Truffle Fries • 10
parmesan • truffle oil

Brussel Sprouts • 12
local pork belly • hot honey glaze

Baked Brie • 22
fresh fruit • raspberry sauce

Hummus "Butter" Board • 18
spinach • sundried • olive • crudité

Lamb Chops • 24
mint chimichurri

Tapas Burger • 16
melted cheddar • add truffle fries 21

Tapas Filet Mignon • 48
grilled asparagus

Tapas Surf & Turf • 60
two grilled shrimp • scallops • filet mignon

Calamari • 16
marinara • jalapeño aioli • teriyaki • sweet chili

Lobster & Crab Bisque • 15/19
colossal lump crab • lobster

Scallops and Bacon • 22
diver scallops • bacon • onion jam

Lobster Mac & Cheese • 32
lobster claw • aged gouda

Seafood Trio • 40
colossal lump crab • lobster claw • jumbo shrimp

Grilled Seafood Trio • 85
lobster tail • shrimp • crab cake