

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

Henri Bourgeois Sancerre
"Les Baronnes" 2016

...suggested
pairing...

Grilled Swordfish Skewers,
Sancerre-Saffron Aioli

Maison L' Envoyé Morgan Côte
du Py, Beaujolais 2014

...suggested
pairing...

Fried Goat Cheese Wontons,
Orange-Raspberry Marmalade

Boutinot Séguret Côtes du
Rhône Villages 2013

...suggested
pairing...

Short Rib Stuffed Piquillo, Mush-
room & Onions, Steak Sauce

Pair a glass of wine with any tapas for \$13. or with a flight for \$19.

July 12th
WINE & TAPAS
PAIRINGS

Soup of the Day Mkt.

Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 7.95 gf

Artisan lettuce Salad, tomatoes, blue cheese crumbles, white balsamic vinaigrette 7.95

Braised Cider Beet Salad artisan lettuce, goats' cheese, pecans, citrus vinaigrette 9.95 gf

Chopped Salad romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg,
cucumber dill dressing 9.95

SOUP /
SALAD

Sautéed Prince Edward Island Mussels, white wine, gypsy sauce with Chorizo 13.95

The General's Calamari, tempura batter, ginger - soy glaze, diced peppers, serranos 12.

Salmon Thai rice paper, pesto, spicy citrus ponzu* 11.

Tuna Tartar, charred poblanos, Meyer lemon, crisped rice paper* 11.95 gf

Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50 ~ 2 cakes 27.

Thai Chicken Lettuce Wraps marinated chicken, garlic, serrano peppers, green onions,
cabbage, poblano peppers, roasted peanuts, diced cilantro 10.

Painted Hills Short Rib Tacos, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard,
Potato Shell* 9.95

STARTERS

Delice de Bourgogne/ Cow / Soft / Burgundy, France

Port Salut / Cow / Semi-Soft / Loire Valley, France

St. Nectaire / Cow / Semi-Soft / Auvergne , France

Mimolette Vieille / Cow / Firm / Lille, France

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 12.50

CHEESE
BOARD

PASTA

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 19.00

Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 19.95

Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 22.

Beef Bolognese, fresh tagliatelle 21.00

Scottish Salmon, Grilled Corn & Yellow Lentil Succotash, Grilled White Asparagus,
Vermouth- Lemon Cream * 26. gf

Seared Scallops, Purple Potato Macaire, Sautéed Swiss Chard, Red Pepper Sauce,
Tomato- Bacon Salad * 26.

Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95

Sea Bass, baby bok choy, purple rice, lemongrass buerre blanc 32.

Crab Cakes, Mango & Nappa cabbage slaw, Key lime Dijon aioli 27.

SEAFOOD

Springer Mountain Chicken Iron skillet seared, panzanella, "confit" potato salad 22.00 gf

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits,
orange pork jus * 24.95 gf

Painted Hills Short Rib, roasted fingerling potatoes, sautéed kale, Soho Steak Sauce * 26.50 gf

Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 24. gf

Triple B Burger Painted Hills Beef, applewood smoked bacon, balsamic onions, sharp cheddar,
lettuce, tomato, toasted bun, fries* 13.50

Elk Tenderloin raspberry mustard marinade, sweet potato gratin, haricot verts* 36.

N.Y. Strip Steak Certified Angus Beef 16 oz. cast iron seared, choice of side 39.
for 2 with 2 sides 42. gf Cognac Peppercorn Sauce \$3.

MEAT /
POULTRY

SIDES

\$6. / Each

Sautéed Spinach

Baby Bok Choy

Haricot Verts

Purple Rice

Grilled Corn & Yellow Lentil Succotash

Toma Cheese Grits , Diced Andouille-

Buttermilk Mashed Potatoes

House Made French Fries

Tomato Basil Risotto

Roasted Fingerling Potatoes

Vegetables sautéed with olive oil & garlic / steamed upon request.

Vegetable Plate Any four sides above 16.

We proudly serve Holean & Finch Artisan Bread upon request.



gf Gluten Free Inquire about additional dishes that can be modified for gluten free diets.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

*ADVISORY: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

JULY 12TH WINES \$9.50/gls

Henri Bourgeois Sancerre "Les Baronnes" 2016

Maison L' Envoyé Morgan Côte du Py, Beaujolais 2014

Boutinot Séguret Côtes du Rhône Villages 2013

Champagne & Sparkling	Domaine Chandon Brut, Napa Valley, NV (split)	13.50
	Casalnova Prosecco, Veneto, Italy, NV (split)	12.50
Riesling	Urbans-Hof QBA, Mosel 2015	9.50 / 38.
	Dr Loosen Dry Riesling, Mosel 2015	9.75 / 39.
Sauvignon Blanc	Fournier Sancerre, Loire Valley 2015	11.50 / 46.
	Nobilo "Icon", Marlborough 2016	9.75 / 39.
	Phiffer Pavitt, Date Night, Napa 2016	12.00 / 48.
	Allan Scott, Marlborough 2016	39.
	Groth, Napa Valley 2015	49.
	Greywacke, Marlborough 2015	38.
	Cakebread, Napa Valley 2015	58.
Château Graille-Lacoste, Graves Blanc 2014	36.	
Pinot Grigio	Bollini, Trentino 2014	9.25 / 37.
	King Estate Pinot Gris, Oregon 2015	9.75 / 39.
Rose	Le Cengle, Côtes du Provence 2016	9.50 / 38.
	Scalabrone, Bolgheri 2015	9.50 / 38.
	Artazuri Grenache Rosado, Navarro 2015	32.
White Varietals	Dopff & Irion Gewurztraminer 2014	10.25 / 41.
	Conundrum, California 2015	12.75 / 51.
	Miner Viognier, Simpson Vineyard 2014	34.
	Suavia Soave Classico, Veneto 2014	34.
Chardonnay	Allegrini Vermentino, Bolgheri 2014	34.
	Hess Select, California 2015	8.00 / 32.
	Custard, Sonoma Valley 2015	9.75 / 39.
	Moillard Hautes Côte de Nuits 2014	11.75 / 47.
	Newton, Napa Valley 2015	11.75 / 47.
Merlot	La Crema, Sonoma Coast 2015	12.25 / 49.
	Beringer Luminus, Napa Valley 2014	45.
	Freemark Abbey, Napa Valley 2014	55.
	Shafer, Red Shoulder Ranch, Napa 2014	95.
	Syrah	Chateau St. Michelle, Washington 2014
Pride Mountain Vineyards, Napa/Sonoma 2013		92.
Les Trois Couronnes, Côtes Du Rhone 2015		9.25 / 37.
Klinker Brick "Farrah", Lodi 2014		11.75 / 47.
Spellbound Petite Syrah, Lodi 2014		9.75 / 39.
Pinot Noir	Frias Family Vineyard, Napa Valley 2012	63.
	Domiane Charvin, Châteauneuf-du-Pape 2013	95.
	Carmenet, California 2015	8.00 / 32.
	La Crema, Sonoma Coast 2015	13.75 / 55.
	Rodney Strong, Russian River Valley 2014	11.00 / 44.
Malbec / Reds	Meiomi, California 2016	11.75 / 47.
	Montinore Estate, Willamette Valley 2015	12.00 / 48.
	Patricia Green, Balcombe, Willamette Valley 2015	68.
	Etude Grace Benoist Ranch, Carneros 2014	62.
	Cherry Pie, Stanley Ranch, Los Carneros 2013	17.00 / 68.
Italians	Lucia, Santa Lucia Highlands 2013	76.
	Domaine Serene Yamhill Cuvee, Willamette 2013	78.
	Campo Viejo Rioja Reserva, Rioja 2012	10.50 / 42.
	Triton Tinta de Toro, Zamora 2011	36.
	Bodega La Flor Malbec, Mendoza 2015	10.25 / 41.
Malbec / Reds	Amancaya (Malbec/Cab), Mendoza 2015	12.75 / 51.
	Tikal "Amorio" Malbec, Mendoza 2013	59.
	La Bracessa VINO Nobile di Montipulciano 2014	11.50 / 46.
	Bruno Giacosa Barbera D'Alba 2014	48.
	Produttori del Barbaresco, Piedmonte 2012	65.
Italian	Chance Poggio Verano, Tuscany 2005	17.00 / 68.
	Recchia "Ca' Bertoldi" Amarone, Valpolicella 2010	78.
	Casanova de Neri Brunello, Montalcino 2011	110.
	Vietti Barolo, Piedmonte 2012	85.
	Cabernet Sauvignon & Red Blends	Seven Falls, Wahluke Slope, WA 2014
Oberon, Napa Valley 2015		12.50 / 50.
Les Cadrans de Lassegue, St. Emillion 2012		44.
Turnbull, Napa Valley 2014		15.00 / 60.
Ramey Claret, Napa Valley 2014		16.50 / 66.
Beringer "Quantum" 2013		62.
Pride Mountain Vineyards Napa/Sonoma 2012		95.
Mt Veeder, Napa Valley 2014		67.
Dominus Napanook, Napa Valley 2014		115.
Square, Plum & Level, Sonoma 2014		58.
Zin	Stags Leap Winery, Napa Valley 2014	88.
	Shafer 'One Point Five', Stag's Leap 2014	148.
	Heitz, Napa Valley 2012	95.
	Caymus, Napa Valley (1 Litre) 2014	145.
	Phifer Pavitt Date Night, Napa Valley 2012	130.
Edmeades, Mendocino 2013	10.75 / 43.	
	Mettler, Lodi 2014	50.



SPECIALTY COCKTAILS

Honeysuckle Margarita	Casa Pacifico Blanco, Pur Elderflower Liqueur, Lemon Juice, Petit Canne	10.95
Dark & Funky	Hamilton Pot Stilled Jamaican Dark Rum, Orange Curacao, Barritt's Ginger Beer	10.95
"Improved" G&T	Haymans Old Tom Gin, Jack Rudy Elderflower Tonic	10.95
Southern Drawl	High West Double Rye, Leopold Peach Whiskey, Lemon Juice, Petit Canne	10.95
St George Breeze	St. George Citrus Vodka, St George Spiced Pear, Lemon Juice, Simple Syrup	10.95
Bramblin' Man	Haymans Old Tom Gin, Fresh Lemon Juice, Simple Syrup	10.95
Ode to Ivette	Pisco, Jack Rudy Elderflower, Giffard Crème de Mure, Lemon peel garnish	8.95
SOHO Manhattan	High West Double Rye, Cocchi di Torino, Cardamaro, Scrappy's Cardamom Bitters	10.95
The Hardy Pace	Bulleit Bourbon, Grand Marnier, Muddled Mint, Orange & Bitters	11.95
Wandering Southerner	Maker's Mark, Cardamaro, Fresh Lime Juice, Ginger Beer	10.95
Cucumber & Ginger Collins	Hendricks Gin, Ginger Ale, Sweet & Sour	10.95
Strawberry Fields	Square 1 Cucumber Vodka, Giffard Fraises des Bois, Fresh Lemon Juice, Simple Syrup	10.95
Garden & Gun	Woodford Bourbon, Petal & Thorn Vermouth, Jack Rudy Grenadine, Bittermens Bitters	13.95
Victoria's Sangria	(Borrowed from Toro Salao in Old San Juan, PR)	8.95

ON TAP

Guinness Stout	Dublin 4.1% abv	\$6.50
Scofflaw Double Jeopardy Imperial IPA	Atlanta 10% abv	\$7.50
Sweetwater 420 Pale Ale	Atlanta, GA 5.7% abv	\$6.50
Terrapin Hopsecutioner	Athens, GA 7.3% abv	\$6.50
Stella Artois Lager	Belgium 5.2% abv	\$6.50
Burnt Hickory Ezekiel Wheel Pale Ale	Kennesaw 6.5% abv	\$7.50
Weihenstephaner Hefeweizen	Germany 5.4% abv	\$6.50
Scofflaw "Sucker Punch" IPA	Atlanta 7.2% abv	\$7.50

LAGERS

Brooklyn Lager	5.50
Stiegl Lager	5.50
Sessions Lager	4.95
Yeungling Lager	4.25
Amstel Light	4.95
Bud/Bud Light	4.25
Miller Lite	4.25
Peroni	5.25
Michelob Ultra	4.25
Corona	4.95

ALES

Dogfish 60 Minute IPA	5.25
New Holland Hoptronix Double IPA	7.25
New Belgium Fat Tire Amber Ale	4.95
Sierra Nevada Pale Ale	5.25
Rogue Nut Brown Ale	5.75
Strongbow Cider	5.25
Estrella Damm, 5.50	gluten free
St Pauli Non Alcoholic.	4.95

