

Creative Pantry Beginnings

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$6

TASTE OF FALL. PARSNIP SOUP, WARM SPICES, COMPRESSED APPLE, PECAN, ROSEMARY CIDER DRIZZLE \$13

LITTLE LETTUCE SALAD, SLICED CARROTS, RADISH AND PINK PEPPERCORN DRESSING \$10

BUFFALO CAULIFLOWER. BEER BATTERED CAULIFLOWER, HOUSE HOT SAUCE AND BUTTERMILK BLUE CHEESE DIP \$16

UN-BEET-ABLE BEET & GOAT CHEESE SALAD. WHIPPED HERB GOAT CHEESE, ORANGE SUPREMES AND PISTACHIO CRUMBLE \$16

SWEET & SAVORY FRIED FALL BRUSSELS SPROUTS, ALPINE CHEESE FONDUE AND APPLE CIDER DRIZZLE \$12

LINE-CAUGHT TUNA CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22

LABOR OF LOVE. FIVE CURATED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED ALMONDS, WINE RAISINS \$24

Lunch

SHRIMP & GRITS. GULF SHRIMP, GEORGIA GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$24

SALMON GRAIN BOWL, BROCCOLI-CABBAGE-POLE BEAN SAUTÉ, GRAINS, FURIKAKE, HOISIN SAUCE & LIME \$24

TURKEY AVOCADO MELT. PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS AND CRISP POTATOES \$20

TAKE ME AWAY. FRIED NASHVILLE HOT CHICKEN, GRIDDLED BRIOCHE, PICKLES AND COMEBACK SAUCE \$26

EXOTIC MUSHROOM RISOTTO, LOCAL MUSHROOMS, TRUFFLE, HERB BREADCRUMBS AND COGNAC GASTRIQUE \$22

RICOTTA RAVIOLI, BUTTERNUT SQUASH SAUCE, BROWN BUTTER VINAIGRETTE, CHIVE AND CRUSHED HAZELNUTS \$25

FRESH BROCCOLI & GRAFTON VILLAGE AGED CHEDDAR OMELETTE. FINES HERBS, GREENS AND CRISP POTATOES \$20

BRISKET FAZZOLETTI, ROSEMARY PASTA, PULLED BRISKET, OVERNIGHT TOMATOES, TUSCAN KALE, GARLIC RICOTTA & JUS \$26

HARVEST SALAD. ROTISSERIE CHICKEN, BABY KALE, APPLES, WALNUTS, CRANBERRIES, VINTAGE GOUDA

AND CRANBERRY-DIJON DRESSING \$20

Tasty Side Pieces

POTATO FRITES AND CHARRED ONION REMOULADE \$8

STONE GROUND NORA MILL GRITS \$7

CUCUMBER AND FETA SALAD. TOMATOES, PICKLED RED ONION AND RED WINE VINAIGRETTE \$8

Dessert

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND HAZELNUT PRALINE \$12

DRUNK UNCLE. WARM BRIOCHE BREAD PUDDING & OUR EGGNOG ICE CREAM. PECANS, RUM CARAMEL \$12

WHIPPED RASPBERRY CHEESECAKE PARFAIT. CANDIED PISTACHIOS AND ORANGE-CARDAMOM SPICE \$12

'DIRTY CHAI' CRÈME BRULEE. CHAI SPICED CRÈME BRULEE, AND CINNAMON CRUMBLE \$12

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$12

PLEASE ALERT YOUR SERVER ABOUT ANY FOOD ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 12.03.21

The Love.

COCKTAILS

KILLER TOMATO! OUR SPICY BLOODY MARY WITH LOCAL VODKA AND PEPPERONCINO \$14
DUMB LOVE. OUR FROZÉ WITH ROSE, VODKA, ORGANIC STRAWBERRY, PEACH & CANE SUGAR \$14
THE BOSS. KENTUCKY BOURBON, APPLE CIDER, SIBONA AMARO, FRESH LEMON AND BUBBLES \$15
DREAMWEAVER. OUR CHAMPAGNE COCKTAIL WITH ELDERFLOWER AND GRAPEFRUIT \$14
PUNCH DRUNK. TROPICAL RUM PUNCH, CARDAMARO, PRESSED JUICES AND HERBAL SPICE \$14
MULE'S PARADISE. AN EXOTIC MEZCAL MULE, TEQUILA, COCO LOPEZ AND GINGER BEER \$15
THE EXTRA MILE. ESPRESSO 'MARTINI', AVERNA, RUM, VODKA, LA COLOMBE ESPRESSO \$15
THE BROKEN ARROW. REPOSADO TEQUILA MARGARITA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
18TH STREET MANHATTAN. THE LOVE'S EXCLUSIVE SINGLE BARREL DAD'S HAT 126.4 PROOF RYE MANHATTAN \$20
THE PERFECT PEAR. A MARTINI WITH VODKA, GIN, PEAR, GINGER AND BONAL \$15
STRAIGHT ARROW. NO BOOZE PRICKLY PEAR MARGARITA. CHAMOMILE TEA, LIME, AGAVE, SALTED RIM \$8

COFFEE & SUCH

BOTTOMLESS ORGANIC CLASSIC BLACK ICED TEA \$4
LOVE LATTE. FRESH PRESSED DOUBLE SHOT NIZZA ESPRESSO, STEAMED MILK AND FOAM \$6
WARM VANILLA LATTE. OUR LOVE LATTE INFUSED WITH VANILLA BEAN SYRUP \$6
FRESHLY SQUEEZED ORANGE JUICE \$6
SAN PELLEGRINO ARANCIATA ROSSA (BLOOD ORANGE) \$4
LA COLOMBE COLD BREW ICED COFFEE \$6
REGULAR CUP O' JOE. LA COLOMBE LOUISIANE BREW \$4

BY THE GLASS

White, Rosé + Bubbles

PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$14/\$68
CAVA BRUT ROSÉ 'CORAL', ROGER GOULART, PENEDÈS, SP NV \$14/\$68
GRÜNER VELTLINER, GALEN GLEN 2020 LEHIGH VALLEY, PA \$14/\$68
SAUVIGNON BLANC, ARONA 2021 MARLBOROUGH, NZ \$14/\$68
CHARDONNAY, IL CUORE 2019 MENDOCINO COUNTY, CA \$15/\$72
GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR 2018 \$14/\$68

Red

PINOT NOIR, LULUMI 2020 LANGUEDOC, FR \$14/\$68
GRENACHE, EL BURRO KICKASS 2019 ARAGON, SP \$14/\$68
CABERNET SAUVIGNON, DAOU 2019 PASO ROBLES, CA \$18/\$86
SYRAH/GRENACHE, LES DAUPHINS, CÔTES DU RHÔNE, FR 2018 \$14/\$68

Dessert / Fortified

SERCIAL, RARE WINE CO. MADEIRA, PT \$18
PORT, DOW'S LBV, GAIA, PT \$15

BEER + CIDER

WICKED WEED PERNICIOUS IPA 7.3% ABV \$8
VICTORY TART MONKEY SOUR ALE 4.9% ABV \$7
ALLAGASH WHITE BELGIAN WHEAT 5.2% ABV \$8
MILLER HIGH LIFE 4.6% ABV \$6
PLOUGHMAN STAYMAN WINESAP SINGLE VARIETAL CIDER 6.9% ABV \$8
GREATER GOOD IMPERIAL GINGERBREAD ALE 16oz 8.0% ABV \$9
YARDS WASHINGTON PORTER 7.0% ABV \$8
LANGUNITAS IPNA ZERO PROOF \$7