



Snacks

Hand cut fries/ seasoned salt	5
Deviled eggs/ daily selection	6
House made chips/ sea salt	4
Bacon/ apple wood smoked slab	5

First course

Asparagus bisque/ roasted red peppers/ leeks	8
Wedge salad/ "BLT"/ parmesan croutons/ creamy tomato basil vinaigrette	9
Tuna nicoise/ sushi tuna/ green beans/ potatoes/ olives/ quail egg lemon herb oil	13

Entrée

French toast/ thick cut baguette/ seasonal fruit/ maple syrup/ whipped cream	12
Burger/ 8 oz. black angus/ caramelized onions/ mushrooms/ Gruyere/ arugula	14
Soup and sandwich/ artisan cheddar/ basil grilled cheese/ tomato bisque	14
Filet mignon/ 10 oz./ garlic confit/ local spinach/ silken potato puree	32
Salmon/ spring pea risotto/ mushrooms white truffle oil	27
Mac and cheese/ panchetta/ herbed cracker crumble	14
Chicken caprese/ free range/ tomatoes/ mozzarella/ basil/ aged balsamic	23

Dessert

Strawberry shortcake Sliders	8
Crème brulle/ daily selection	9

Chef/Christian Evans

*The West Virginia Dept. Of Health has asked that we inform you that Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



	glass/bottle
Milbrandt Pinot Gris "Traditions" 2014- Columbia Valley, WA.	8/33
Le Charmel Muscadet 2014- Loire Valley, France.	7/27
Satelite Sauvignon Blanc 2015-Marlborough, New Zealand.	8/33
White Hall Viognier 2014 – Crozet, VA.	10/45
Maculan Chardonnay IGT 2014 –Veneto, Italy (Oaked style)	7/27
Zolo Chardonnay 2014- Mendoza, Argentina (Unoaked Style)	8/30
Atmosphere Rose 2014 -Provence,France.	7/24
Angeline Pinot Noir 2014- Central Coast, CA.	8/30
Ridge "Three Valley's Zinfandel Blend- Sonoma, CA.	13/60
Sean Minor "Four Bears" Cabernet 2014-Paso Robles,CA.	9/38
Chateau de St Cosme, Cotes du Rhone 2014 , Rhone Valley, France.	8/30
Catena "Vista Flores" Malbec 2013- Mendoza, Argentina.	8/30