

Tapas

(daily tapa specials available)

Ahi Sushi Grade Tuna Poke 16

with avocado siracha, sesame, mango coulis and soy
(pair with dry rose or zanut)

Maryland Crab Cake 14

jumbo lump meat with lemon dijon and caper aioli
(pair with sauvignon sancerre or merlot)

Fried Calamari 13

with italian parsley and green sauce
(pair with chardonnay or sauvignon blanc)

Baked Panko Crusted Boursin Cheese 12

with lime orange marmalade
(pair with chardonnay)

Poutine 18

braised shredded beef, house cut fries, Applewood bacon, havarti cheese
(pair with chardonnay or rioja)

Crispy Brussels Sprouts 12

raspberry gastric parmesan lemon basil
(pair with vouvrey or dry riesling)

Cheese Board 28

point reyes blue cheese, dill havarti, aged cheddar, grana padano
parmesan, green apple honey and with chef's choice of
accompaniments
(pair with St. George Red Blend)

Charcuterie Board 24

san daniele bresaola, san daniele prosciutto, calabrese Salami,
kalamata olives, haricot
(pair with the St. George Red Blend)

*FDA advises consuming raw or undercooked meats, poultry seafood or eggs increases your risk of foodborne illness.
Please advise your server of any food allergies*