

snacks

an assortment of local and regional cheeses *(please ask server for details items change daily)* 17

an assortment of house made and local charcuterie *(please ask server for details items change daily)* 20

an assortment of cheeses and charcuterie *(please ask server for details items change daily)* 24

trio of hummus, roasted pepper, lemon-garlic, tzatziki, house made pita 16

beginnings

daily soup *(please ask server for details items change daily)* 11

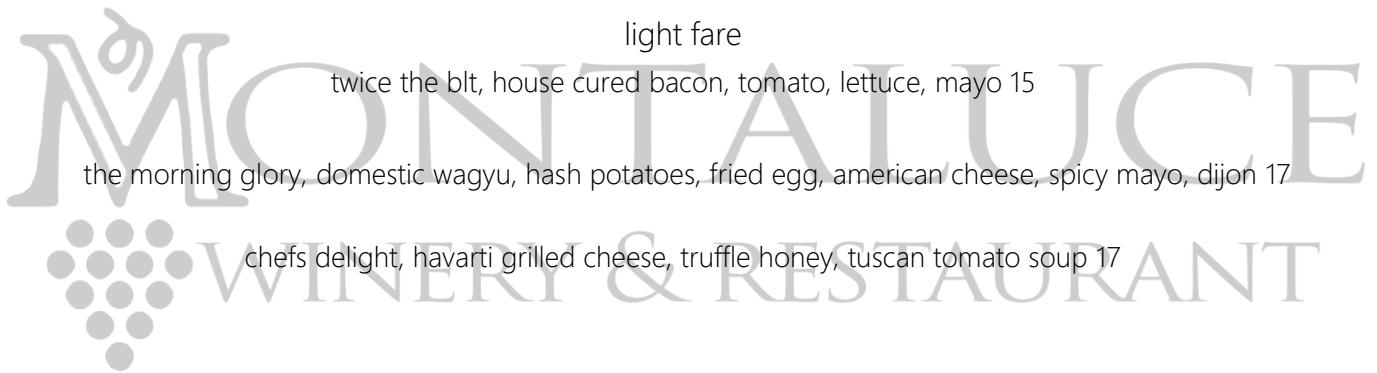
local salad greens, chefs choice of cheese, roasted nuts, heirloom tomatoes, house croutes, house vinaigrette
small - 7 large - 12

light fare

twice the blt, house cured bacon, tomato, lettuce, mayo 15

the morning glory, domestic wagyu, hash potatoes, fried egg, american cheese, spicy mayo, dijon 17

chefs delight, havarti grilled cheese, truffle honey, tuscan tomato soup 17



fork & knife

springer mountain chicken breast, p.e.i. mussels, sautéed escarole, homemade pancetta, cognac butter sauce (GF) 26
2014 Montaluce Seyval Reserve

rainbow trout, house cured bacon, wild mushrooms, walnuts, purple fingerlings, sundried tomato buerre blanc (GF) 28
2015 Montaluce Vidal Blanc

center cut filet, yukon hash, creamed spinach, foie gras butter 34
2013 Montaluce Cab Franc

dry aged pork chop, duroc pork, green apple compote, braised mustard greens, bourbon sauce (GF) 32
2015 Montaluce Chardonnay

braised short rib, cheddar stone ground grits, fried leeks, braising jus (GF) 30
2013 Montaluce Petit Sirah

All sandwiches are served with our house cut fries
Ingredients are locally sourced whenever possible
All meats are GMO, hormone, and steroid free

consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness www.montaluce.com

Christopher R. Matson, Executive Chef Tristen Vanhoff, Winemaker (GF) Gluten Free (DF) Dairy Free