



ROSE ALL MAY

Choose 1 glass for \$10 or a flight of 3 for \$15

SUGGESTED FLIGHTS

TAKE ME TO THE BEACH

Bodegas Los Bermejós, J Portugal Ramos, La Bernande

BLAUE LIEBE (BLUE LOVE)

Jurtschitsch Vom Zweigelt, Von Winning Pinot Noir, The Withers

LA FERME DE GICON

Côtes du Rhone, France 2017

J PORTUGAL RAMOS

Vinho Verde, Portugal 2018

JURTSCHITSCH VOM ZWEIGELT

Kamptal, Austria 2018

BODEGAS LOS BERMEJOS

*Listan Rosado,
Canary Islands 2018*

THE WITHERS

El Dorado, California 2018

LA BERNANDE

*Côtes de Provence,
France 2018*

VON WINNING PINOT NOIR

Pfalz, Germany 2018

MENU ADDITIONS

GF ROMAINE WEDGE

tomatoes, egg, shaved radish, crispy prosciutto, smoked Moody bleu cheese-buttermilk dressing 12

GF CHILLED MAINE LOBSTER

avocado, mango salsa, lime aioli 18

HAND PULLED BURRATA

charred peppers, roasted cherry tomatoes, olives, marjoram, jalapeño vinaigrette, grilled focaccia 15

GF GRILLED TOMAHAWK PORKCHOP

celery root mash, dandelion greens & shaved fennel salad, roasted garlic demi 35



SPARKLING

COMTE DE BUCQUES BRUT
Bourgogne Mousseux, France NV 11/35

DESIDERIO JEIO PROSECCO
Veneto, Italy NV 11/35

LC VILLA SPARKLING ROSE
Veneto, Italy 10/32

WHITE

RIVIERA PINOT GRIGIO
Terre Siciliana IGP, 2017 10/32

CLOS DE LUNES WHITE BORDEAUX
France, 2015 11/35

FRENZY SAUVIGNON BLANC
Marlborough, New Zealand 2018 11/35

VIEUX PRUNIER SANCERRE
Loire, France 2018 14/47

VITSE ORGANIC CHARDONNAY
Sicilia, Italy 2017 10/35

MARIE ANTOINETTE WHITE BURGUNDY
Pouilly-Fuisse 2017 15/58

ROYAL TOKAJI "LATE HARVEST"
Hungary, 2016 12/42

NON-ALCOHOLIC

NAVARRO PINOT NOIR
Anderson Valley 2017 10/36

NAVARRO GEWURTZTRAMINER
Anderson Valley 2018 10/36

RED

MARK WEST PINOT NOIR
Santa Lucia Highlands 2016 12/45

TERRE DA VINO BAROLO
Piedmont, Italy 2013 15/65

CHATEAU NEGRIT BORDEAUX
Montagne Saint-Emilion, France 2015 13/42

SECATEURS SHIRAZ BLEND
South Africa 2016 11/42

CASALFORNO BRUNELLO DI MONTALCINO
Tuscany, 2012 14/60

LA POSTA PIZZELLA MALBEC
Mendoza, Argentina 2017 11/42

CHATEAU LA GARDERA
CABERNET SAUVIGNON & MERLOT BLEND
Bordeaux, France 2014 16/72



OYSTER SELECTION

RAW GF LOCAL OYSTERS

cocktail sauce & Beach Plum mignonette 2.50

RAW GF CHEF'S FEATURED OYSTERS

cocktail sauce & Beach Plum mignonette 3.50

RAW GF KEY WEST OYSTERS

jicama, cucumber, apple, mango, crème fraîche, wasabi tobiko 16

APPETIZERS

LOBSTER BISQUE

sherry, chives 13

GF BEET & GOAT CHEESE SALAD

arugula, walnuts, mustard seed vinaigrette 12

GRILLED SPRING ASPARAGUS SALAD

*house made ricotta, spring onions, radish,
crimini mushrooms, lemon brioche crumb, balsamic vinaigrette* 14

GF CHARRED BABY SPANISH OCTOPUS

*green garbanzo beans, cucumber, heirloom tomato, citrus vinaigrette,
romesco, toasted hazelnuts* 16

WASHINGTON INN CRAB CAKE

roasted corn salsa, red pepper aioli 15

BRAISED LAMB CAVATELLI

broccoli rabe, manchego cheese 15



ENTREES

WASHINGTON INN CRAB CAKES

roasted corn salsa, red pepper aioli, chunky scallion mash, seasonal vegetables 34

SEAFOOD CIOPPINO

clams, shrimp, scallops, fish, spicy tomato broth, garlic aioli, toasted focaccia 31

GF MEDITERRANEAN BRANZINO

caramelized fennel, fingerling potatoes, over roasted plum tomato, grilled lemon, black olive tapenade 38

GF BRAISED CREEKSTONE RANCH SHORT RIBS

grits, asparagus, bacon marmalade, horseradish cream 35

FREE RANGE MEYERS STEAK

roasted cipollini onions, sautéed spinach, brandy mustard cream, chunky scallion mash 32

GF GRILLED FILET MIGNON

duck fat roasted potatoes, sage & parmesan, mushroom melange, asparagus, truffle aioli 45

GF THE VEGAN

*grilled cauliflower, poached golden beets, sautéed spinach,
coconut curry mousse, toasted coconut 24*

*Please see server for additional information regarding split charges
\$10 split plate charge for all Entrees*

