

## FEATURED WINE BOTTLES

### BUBBLES

Pierre Sparr, Marquis de  
Perlade, Blanc de Blancs, Brut NV 42  
Pow Blop Wizz, Pét Nat Rosé, Loire Valley, France '18 43  
Paul Goerg, Brut Réserve, Champagne, NV 72  
Under the Wire, Brousseau Vineyard, Chalona, CA '14 120

### WHITE & CRISP

Skouras Salto, Moschofilero, Greece '16 34  
Lune d'Argent, White Bordeaux, France '15 35  
Withers Hill, Sauvignon Blanc, Marlborough, NZ '18 38  
Adegas Gran Vinum Ka, Albarino, Spain '17 39  
Rombauer, Sauvignon Blanc, CA '17 45  
Clos Ste-Magdeleine, Cassis, France '14 59

### WHITE WITH MEDIUM BODY, SILKY & SMOOTH

Schoenheit, Pinot Blanc, Alsace, France '12 32  
Domaine des Enfants, "Tabula Rasa", Grenache Gris Blend,  
France '15 40  
Kumeu River, Chardonnay, New Zealand '16 45  
Elena Walch, Pinot Grigio, Italy '17 45  
François Carillon, Bourgogne Blanc, France '15 52  
Christian Moreau, Chablis, France '12 59  
The Withers, Claire's Vineyard, Chardonnay, CA '17 75  
M. Chapoutier, Chante Alouette, Marsanne,  
Rhône, France '04 125

### WHITE WITH FULL BODY & STRUCTURE

Patz & Hall, Chardonnay, Russian River Valley, CA 65  
Martinelli, Bella Vigna, Chardonnay, Sonoma, CA '16 68  
Isole e Olena, Chardonnay, Tuscany '17 80  
Olivier Leflaive, Sur le Sentier Du Clou, Burgundy, France 85  
Mount Eden Estate, Chardonnay, St Cruz, CA '09 110  
Vincent Latour, Meursault, Burgundy, France '17 126  
Hugel Grossi Laue, Riesling, Grand Cru Alsace, France '11 145

### WHITE & ROSÉ - AROMATIC & SURPRISING

Oddity, Dry Tokaji, Furmint, Hungary '15 30  
Big Salt, Riesling Gewürztraminer blend, Ovum Oregon '18 35  
Ehmoser, Zweigelt Rosé, Austria '18 35  
Turley, Dry Rosé from Zinfandel, Napa Valley CA '18 40  
Château Bela, Dry Riesling, Slovakia '12 42  
Palmina, Malvasia Bianca, Santa Barbara, CA '12 45  
Aperture, Chenin Blanc, Alexander Valley, CA '18 52  
Wölffer Estate, Summer in a Bottle Rosé, Long Island NY '18 60

### RED - JUICY & LUSCIOUS

Heinrich, Zweigelt & Lemberger, Austria '17 32  
Stéphane Aviron, Fleurie, Gamay, France '16 45  
Paitin Starda, Nebbiolo, Langhe, Italy '16 49  
The Hermit Ram, Whole Bunch, N Canterbury, NZ '16 51  
Gran Moraine, Pinot Noir, Willamette Valley, Oregon '15 75  
Copain, "Les Voisins"  
Pinot Noir, Anderson Valley, CA '12 95

### RED - SPICY & DARK

Lunta, Malbec, Mendoza, Argentina '16 42  
Bedrock Vineyards, Heritage Zinfandel, CA '17 63  
Rafanelli, Zinfandel, Dry Creek Valley, CA '15 95  
Kinsella Estates, "Spencer Vineyard",  
Dry Creek Valley, CA '16 108

### RED - IBERIAN PENINSULA

Mont Rubi "Black Label"  
Grenache, Penèdes, Spain '16 32  
Adegas Moure, Mencia, Spain '09 44  
Bodegas Vinicola, Real Cueva del Monge  
Tempranillo, Rioja, Spain '12 49  
Bodegas Ondarre Rioja Reserva  
Tempranillo, Spain '08 59  
Lopez de Heredia, Vina Tondonia Reserva  
Tempranillo, Rioja, Spain '06 80

### RED - ITALIAN CLASSICS

Rubicone, Sangiovese, Tuscany '17 30  
Zenato Alanera, Rosso Veronese, Veneto '15 38  
Casalforno, Rosso Toscano, Red Blend '15 42  
Vite Colte, Barolo, Piedmont '15 65  
Moccagatta, Barbaresco, Piedmont '16 82  
Aldo Conterno, Barolo Bussia, Piedmont '11 125  
Sasseti Livio, Brunello di Montalcino '10 155  
Masi Mazzano, Amarone, Veneto '06 175

### THE DOMESTIC REDS

JAX Teureau, Red Blend, Napa Valley '15 55  
Route Stock, Cabernet Sauvignon, Napa Valley '16 69  
Hourglass HGIII, Bordeaux Blend, Napa Valley '17 75  
Shelter, Cabernet Sauvignon, Napa Valley '13 110  
Lail Vineyard, Blueprint, Cab Sauvignon, Napa Valley '13 135  
Drinkward Peschon, Cabernet Sauvignon, Napa Valley '14 165  
Sinegal, Cabernet Sauvignon, Napa Valley '16 185  
Favia, Cabernet Sauvignon, Napa Valley '09 225

### OLD WORLD POURS FROM FRANCE

Louis Jadot, Pernand-Vergelesses, 1er Cru, Burgundy '11 80  
Chateau Daugay, St. Émilion, Grand Cru, Bordeaux '10 85  
Château La Pointe, Pomerol, Merlot, Bordeaux '14 95  
Domaine La Barroche, "Signature"  
Châteauneuf du Pape '16 112  
Confuron Cotetidot, Gevrey Chambertin, Burgundy '16 130  
La Croix Ducru Beaucaillou, Médoc, Bordeaux '15 135  
Domaine de Chevalier, Pèssac Léognan, Grand Cru Classé  
Bordeaux '00 250

~ We Offer Flights & Coravin Pours ~

# WINES BY THE GLASS

## SPARKLING

LC Villa Sparkling Rosé  
*Veneto, Italy 2016 11/32*

Cavicchioli 1928 Prosecco  
*Emilia-Romagna, Italy NV 11/35*

Comte de Bucques Brut  
*Bourgogne Mousseux, France NV 11/35*

Paul Goerg, Brut Réserve  
*Champagne, NV 18/72*

## WHITE

Riviera Pinot Grigio  
*Terre Siciliana IGP, 2017 10/32*

Vinho Verde Vilacentinho  
*Vinho Verde DOC, Portugal 10/30*

Granbazán Albariño  
*Rias Baixas Spain 2018 12/42*

Ana Sauvignon Blanc  
*Marlborough, New Zealand 2018 11/35*


Vieux Pruniers Sancerre  
*Loire, France 2018 14/47*

 Weingut Buchegger Grüner Veltliner  
*Kremstal, Austria 2018 11/35*

Darting "Durheimer Nonnengarten"  
Reisling Kabinett  
*Pfalz, Germany 2018 11/40 1 L*

## CHARDONNAY

 Vitese Organic Chardonnay  
*Sicilia, Italy 2017 10/35*

 Louis Chenu White Burgundy  
*Bourgogne 2016 15/58*

Adele Chardonnay  
*Sonoma Coast, California 2016 16/50*

Diatom M-Bar Chardonnay  
*Santa Barbara, California 2018 18/65*

## ROSÉ

La Ferme De Gicon  
*Rhône Blend, France 2017 10/35*

Von Winning  
*Pinot Noir, Pfalz Germany 2018 10/36*

La Bernarde "Les Hauts du Luc"  
*Grenache Blend, Provence, France 2018 12/38*

Wölffer Estate Summer in a Bottle  
*Long Island, NY 2018 18/60*

Wölffer Estate, Petit Rosé, Alcohol Free 355 ml  
*Long Island, NY 12*

## RED

Pogio Ai Santi "Le Guardie"  
*Montepulciano d'Abruzzo, 2016 10/35*

 Foradori Teroldego  
*Dolomiti, Italy 2016 14/60*

Chad Pinot Noir  
*Willamette Valley, Oregon 2017 15/65*

Zolo Malbec  
*Mendoza, Argentina 2017 12/42*

Terre da Vino Barolo  
*Nebbiolo, Piedmont, Italy 2013 15/65*

Casalforno Brunello Di Montalcino  
*Sangiovese, Tuscany, Italy 2012 18/80*

Château La Coudraie Merlot Bordeaux Blend  
*Soussac, France 2016 12/42*

Château Clou du Pin Bordeaux Supérieur  
*Bordeaux, France 2015 16/69*

Dugal Ca de Rocchi Cabernet Sauvignon Blend  
*Veneto, Italy 2015 12/45*

Purity & Grace by Daou  
Cabernet Sauvignon  
*Paso Robles, California 2017 16/72*

Freemark Abbey Cabernet Sauvignon  
*Napa Valley, California 2014 23/105*

## OYSTER SELECTION

**GF** <sup>RAW</sup> Local Oysters

*cocktail sauce & Beach Plum mignonette 2.50*

**GF** <sup>RAW</sup> Chef's Featured Oysters

*cocktail sauce & Beach Plum mignonette 3.50*

**GF** <sup>RAW</sup> Key West Oysters

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

## APPETIZERS

Creamy She Crab Bisque

*sherry, chives 13*

**GF** Romaine Salad

*tomatoes, radish, smoked Moody blue cheese, chopped egg, bacon 12*

**GF**  Beet & Goat Cheese Salad

*arugula, walnuts, mustard seed vinaigrette 12*

**GF** Italian Burrata

*fresh peaches, pickled spring radish, grilled peach vinaigrette, toasted almonds, spiced honey, mint 15*

Panzanella Salad

*local tomatoes, black olives, feta cheese, shaved red onion, fresh oregano,  
focaccia crouton, tomato vinaigrette 14*

 Black Mission Figs

*prosciutto, mascarpone gorgonzola mousse, pecan raisin crostini, port wine reduction 15*

**GF** Chilled Maine Lobster

*mango & papaya salsa, lime aioli, micros 18*

**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, bacon marmalade, horseradish cream, seasonal vegetables 35*

### **GF** Free Range Meyers Steak

*roasted cipollini onions, broccoli rabe,  
brandy mustard cream, chunky scallion mashed potatoes 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*

### **GF** 14 oz. Late Night Style New York Strip

*mushrooms, peppers, onions, olives, sweet garlic,  
duck fat fingerling potatoes, broccoli rabe, shaved parmesan 45*

### **GF** 🍴 Plancha Seared Salmon

*cauliflower parsnip puree, pine nut, caper & currant relish, spinach,  
brown butter, pomegranate molasses 31*

