

mendocino

GRILLE AND WINE BAR

appetizers

steamed mussels, littlenecks, cockles, caramelized fennel, shallots, gremolata, dry vermouth **14**

basil snails, yukon gold purée, velvet pioppini, gorgonzola dolce fonduta **13**

house made pâté plate, brandied chicken liver, country style pork, mustards, pickles, country bread **12**

land, sea, & air, crispy pork terrine, grilled rock octopus, quail egg, black-eyed peas, pork-shellfish jus **13**

grilled chesapeake bay softshell crab, toy box tomatoes, grilled baby zucchini, garden basil **16**

salad, soup & produce

grilled vegetable tortino, zucchini, eggplant, bell pepper, goat cheese emulsion, basil purée **10**

heirloom tomato gazpacho, local heirlooms, toy box tomatoes, jumbo lump crab, garden basil **11**

baby arugula, grilled virginia peach, pickled red onion, cherry glen chevre, pecan, lemon oil **10**

mendocino salad, mixed greens, shaved vegetables, white balsamic vinaigrette **10**

entrees

heirloom beet risotto, detroit and chioggia beets, gorgonzola dolce, tarragon **26**

trofie artisanale, forest mushrooms, lemon thyme, shallots, parmesan **24**

maine lobster tagliolini, hand made pasta, butter poached maine lobster, grilled apricot, sage **30**

pennsylvania veal loin, crispy sweetbreads, smashed fingerlings, vidalia onion-vanilla relish, blackberry **33**

heritage pork sirloin, young onion, baby corn, crispy speck, sundried tomato **28**

seared scallops, confit fingerlings, sugar-ann snap peas, porcini, royal trumpets, pea shoots **27**

wild alaskan halibut, shellfish brodetto, mussels, braised fennel, ceci, soft herbs **29**

market fish, young onion, baby garlic, wilted greens, grilled lemon dressing **market price**

market steak, local grilled summer squash, beech mushrooms, nebbiolo-balsamic reduction **market price**

cheese

two cheese **9** | four cheese **18** | six cheese **27**

full cheese board (includes accents) **46**

goat

drunken goat (SP)
sweet, smooth, fruity

monocacy (MD)
sweet, earthy, mild

sheep

robiola (IT) mellow, earthy,
creamy

roncal (SP)
olivey, nutty, sweet, herbacious

cow

somport (FR),
fresh, earthy, sharp

port chester (PA)
complex, creamy, rich

blue

mirableu (SP)
rich, creamy, dense

asher blue (GA)
creamy, sweet & salty

special cheeses
ask your server

accents

spiced nuts 3 | olives 3 | strawberry jam 3
black raspberry-syrah jam 3 | peach-chamomile jam 3

Executive Chef: Samuel Whitcomb

Sous Chef: Giuseppe Desilvio

Please note a \$5 charge will be added to all split plates. 18% gratuity will be added to parties of 6 or more
Consumption of raw or undercooked meat, poultry, and or seafood may increase the risk of food borne illness.

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GRILLE AND WINE BAR

wines by the glass

all wines by the glass may be served by the half glass

sparkling

Thibaut-Janisson "Brut" NV Monticello 13

sauvignon blanc

Ferrari-Carano "Fumé Blanc" 09 Sonoma County 10

Clark Claudon 08 Napa Valley 12

chardonnay

Il Cuore 08 Mendocino County 9

Neyers 08 Carneros 12

Benovia "La Pommeraie" 08 Russian River Valley 18

interesting white

Shooting Star Aligoté 08 Washington State 8

Starmont "Rosé of Cabernet" 09 Napa Valley 8

Chateau Bianca Riesling 08 Willamette Valley 9

Lumos Pinot Gris 09 Oregon 10

Kenneth Volk "San Bernade" Malvasia Blanca 08 Monterey 10

Saxon - Brown "Cricket Creek" Semillon 08 Alexander Valley 10

Halleck Vineyards Gewurztraminer 08 Russian River Valley 12

Arger - Martucci "Aromatic Blend" 09 California 12

pinot noir

Acacia 07 Carneros 10

Laguna Ridge 06 Sonoma Coast 15

Halleck Vineyards "Three Son's Cuvée" 07 Russian River Valley 18

merlot

Saviiah Cellars "The Jack" 08 Columbia Valley 10

Duckhorn 07 Napa Valley 16

cabernet

Daniel Gehrs 07 Central Coast 10

Camaraderie 04 Washington State 15

Signarello 06 Napa Valley 18

interesting red

A by Acacia (Syrah : Grenache : Mourvedre) 07 California 8

Shooting Star "Blue Franc" 08 Washington State 8

M. Cosentino "Franc" Cabernet Franc 07 California 9

Zenida (Cab Sauvignon : Syrah : Cab Franc) 07 Paso Robles 9

Artezin Zinfandel 07 Mendocino County 10

Fleur De Lythe (Cabernet : Merlot : Malbec) 08 California 10

Spicerack "Punchdown" Syrah 07 Sonoma Coast 10

Piccolo Cru (Malbec : Merlot : Cabernet) 08 Napa Valley 11

Kenneth Volk "Calleri Vineyard" Négrette 08 San Benito 12

Cass Mourvedre 08 Paso Robles 15

Tofanelli Charbono 05 Napa Valley 16

Orin Swift "The Prisoner" (Zinfandel : Cabernet) 08 Napa Valley 18

beer

Victory "Prima Pils" (Pennsylvania) 6

Sierra Nevada "Pale Ale" (California) 6

Heineken (Holland) 6

Amstel Light (Holland) 6

Old Rasputin Imperial Stout (California) 7

Affligem "Dubble Bock" (Belgium) 750ml 15