

# Tapas

## **Ahi Sushi Grade Tuna Tartare** (gf) 16

seaweed salad and pickled ginger and togarashi chips  
*(pair with dry rose or pinot grigio)*

## **Maryland Crab Cake** 15

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

## **Fried Calamari** 14

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

## **Baked Panko Crusted Boursin Cheese** 11

with lime orange marmalade  
*(pair with chardonnay)*

## **Poutine** (gf) 18

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

## **Grilled Turmeric Shrimp with Savory Grits** 16

*(pair with vouvray or cotes du rhone)*

## **Crispy Brussels Sprouts** (gf) 13

maytag blue cheese applewood bacon and balsamic glaze  
*(pair with Cabernet Sauvignon or Chardonnay)*

## **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 viognier or the St. George Red Blend)*

## **Charcuterie Board** 24

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