### Italy

- Michele Chiarlo, Moscato d'Asti Nivole, Piedmont, 2021  
  $32
- Tenuta Rapitalà, Vivri Grillo, Sicily  
  $40
- Kettmeir, Müller-Thurgau, Südtirol Alto Adige, 2020  
  $46
- Castello di Bolgheri, Rosso Varvàra, 2021  
  $50
- Manincor, Lago di Caldaro Classico Superiore Schiava  
  $68
- Kalterersee Keil, 2021  
  $72
- Aurelio Settimo, Barolo Nebbiolo, Barolo Riserva, 2016  
  $85
- Cantine Giacomo Ascheri Nebbiolo, Langhe, 2021  
  $88
- Casaloste, Chianti Classico, 2019  
  $125
- Casa E. Di Mirafiore, Barolo, Piedmont, 2018  
  $150
- J. Hofstätter, Barthenau Vigna S. Urbano, Trentino-Alto Adige  
  $180
- Sassetti Livio Pertimali, Brunello di Montalcino Pertimali, 2018  
  $200
- Rizzi, Nebbiolo, Barbaresco, 2019  
  $48

### Spain

- Legado del Conde, Rías Baixas Albariño, Galicia, 2022  
  $48
- Valenciso, Rioja Reserva, 2015  
  $100
Bites & Small Plates

Honey Sea Salt Nuts  gf/vg  $6
Roasted Eggplant Hummus  v  $16
Served with kalamata olives, crispy chickpeas, fresh vegetables, and pita.

Shrimp Ceviche Tostada  gf  $16
Lime and cilantro–marinated shrimp with mango, cucumber, cilantro, red onion, pickled Fresno chiles, avocado crema, and toasted pepitas on a crispy corn tortilla.

Flat 12 Mushroom and Leek Strudel  vg  $17
With parmesan, black cherry mushroom jus, and fresh greens.

Cheese and Charcuterie Plate  $28
An assortment of imported and local meats and cheeses served with seasonal accompaniments and pita chips. (Serves 2–4)
Just Cheese $24

Soup and Salad

Soup du jour  $6/cup  $8/bowl
Peach Burrata Salad  gf/vg  $16
Buratta, fresh peaches, heirloom tomatoes, spinach, red onion, candied cashews, pesto vinaigrette, and blueberry balsamic drizzle.

The Caesar  $15
Chopped romaine, baby kale, classic Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.

Add chicken $9; add scallops $18; add steak $16; add falafel $7

Cornelia was known for her extraordinary hospitality! Most items can be made gluten-free or vegetarian, so please tell your server or counter attendant about your dietary restrictions and let us take extra good care of you.

v: vegan  vg: vegetarian  gf: gluten free
Gluten-free bread is available on request.

Wine

Bubbles
Champagne Deutz, Champagne Brut Classic  $75
Gonet-Médeville, Champagne Brut 1er Cru Tradition  750ml $80  1.5L $120
Gonet-Médeville, Extra Brut Rosé  750ml $86  1.5L $130

Crisp Aromatic White
Brandi, Terrassen Riesling, Niederösterriich, Austria  $45
Artemis Karamolegos, Assyrtiko, Aidani, Athiri, Santonini, Greece, 2020  $70

California
Gundlach Bundschu, Chardonnay Sonoma Coast, 2021  $52
Alexander Valley Vineyards, Gewürztraminer, Mendocino County, 2020  $48
Balletto Vineyards, Chardonnay Teresa's Unoaked Estate Grown Russian River  $59
Orin Swift, Blank Stare Sauvignon Blanc, Russian River Valley, 2019  $60
Fess Parker Ashley's Vineyard Chardonnay Sta. Rita Hills, 2020  $100
Cline Cellars, Live Oak Zinfandel Contra Costa County, 2018  $52
Valran Pinot Noir, Sonoma County  $56
Long Meadow Ranch Cabernet Sauvignon, Napa, 2017  $132
Three Sticks PFV Pinot Noir, Sonoma County  $155
Rudd Samantha's Cabernet Sauvignon, Oakville, Napa, 2018  $300

France
Alphonse Mellot, Sancerre La Moussière Blanc, Loire Valley, 2022  $60
Domaine Zind-Humbrecht, Chardonnay, Pinot Auxerrois, Alsace, 2020  $87
Domaine Brusset Laurent B. Grenache, Côtes du Rhône  $40
Château des Jacques, Gamay, Moulin-à-Vent Burgundy, 2020  $65
Château des Eyrins, Margaux, Bordeaux, 2019  $70
Château Faugères, Haut Faugères Saint-Émilion Grand Cru, Bordeaux, 2020  $90
Château Haute-Bailly II, Bordeaux, Pessac-Léognan  $100
Amari

_Averna Amaro_ $12
_Fernet Branca_ $12
_Montenegro Amaro_ $10
_Mr. Black Coffee Liqueur_ $11

Coffee & Tea

_Proudly brewing Tipico Coffee_

_Espresso_ $4
_Cappuccino_ $5.50
_Cortado_ $5
_Americano_ $4.50
_Macchiato_ $5
_Latte / Iced Latte_ $6
_Coffee_ $4.50
_Tipico Cold Brew_ $5
_Tea_ $4.50
_London Fog_ $6
_Tea Latte_ $5

Entrees

_Halibut_ $38
gf
Herb crusted and served with coconut black rice, mango chutney, and roasted summer squash.

_Falafel Bowl_ v/gf
$24
House-made falafel served over quinoa with spinach, tomatoes, cucumber, kalamata olives, and lemon dill tahini sauce.

_Strip Steak_ gf
$48
14-0. Angus reserve strip steak served with crispy smashed baby red potatoes, grilled asparagus, and chimichurri.

_Seared Scallops_ gf
$32
Served with lobster and sweet corn risotto, saffron butter, and asparagus.

_Duck Confit Carbonara_ gf
$28
Shredded duck confit served with fresh pasta in a light carbonara sauce with pea shoots, cured egg yolk, and shaved parmesan.

Dessert

_Blackberry Mousse_ vg
$15
Served on lavender shortbread

_Grilled Peach Shortcake_ vg
$14
Served with bourbon whipped cream

_Mango Colada Panna Cotta_ v/gf
$14

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Wine

**Sparkling**
- Prosecco
  - La Gioiosa
  - Veneto, Italy
  - $12/48
- Chardonnay, Aligoté
  - Veuve Ambal
  - Brut Blanc de Blancs, Burgundy, France
  - $10/40
- Pinot Noir
  - Veuve Ambal
  - Crémant de Bourgogne
  - Brut Rosé, Burgundy, France
  - $12/48
- Crémant de Bourgogne
  - Veuve Ambal
  - Brut Rosé, Burgundy, France
  - $12/48

**Red**
- Pinot Noir
  - Haute Vallée Louis Max
  - Bourgogne, France
  - $12/48
- Gamay
  - Stephane Aviron
  - Beaujolais Villages, Burgundy, France 2020
  - $13/52
- Bordeaux
  - Cru Monplaisir Bordeaux
  - Supérieur, Gonet-Médeville, France 2020
  - $15/62
- Cabernet Sauvignon
  - American Gothic, Art of Wine
  - Lodi, California
  - $13/52

**Rosé**
- Cinsault
  - Château Routas
  - Coteaux Varois en Provence, France 2022
  - $12/48

**White**
- Pinot Grigio
  - J. Hofstätter
  - Südtdriol Alto Adige, Italy
  - $13/51
- Chardonnay
  - Moniker
  - Mendocino, California 2021
  - $14/56
- Alvarinho
  - Floral de Melgaço
  - Vinho Verde, Portugal 2022
  - $12/48
- Sauvignon Blanc
  - The Wave, Art of Wine
  - Chile
  - $13/52

**Beers**

Ask about our rotating draft list.

- Jack’s Abby Blood Orange Wheat
  - 16 oz., 4%
  - $8
- Sixpoint Brewery The Crisp Pilz
  - 12 oz., 5.4%
  - $7
- Big Ditch Brewing Hayburner
  - 12 oz., 7.2%
  - $6
- Thin Man Brewery Minkey Boodle
  - 16 oz., 7%
  - $8
- Collective Arts Ransack the Universe
  - 16 oz., 6.8%
  - $8
- Downeast Guava Passionfruit Cider
  - 12 oz., 5%
  - $7
- Athletic Brewing (Non-Alcoholic) Upside Down Golden Ale
  - 12 oz., less than 0.5%
  - $6
- Nutrl Vodka Seltzer Assorted Flavors
  - 12 oz., 4.5%
  - $5