



BITES

Olives 5.5
Orange, coriander, fennel, garlic
Fried Calamari 8

Country Ham Fritto 7
Kentucky orange marmalade, rosemary

Giardiniera, saffron aioli

SALADS

Goat Cheese Fritto
Arugula, walnuts, apples, Dijon vinaigrette

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Mozzarella 8
Fresh cheese, pickled beet salad, arugula, aged balsamic, extra virgin olive oil

FLAT BREAD PIZZA

House made dough

Formaggio

Goat cheese, fresh mozzarella, Pecorino Romano, pomodoro sauce.

Prosciutto 10

Pomodoro sauce, fresh mozzarella, Prosciutto di Parma, basil

Mediterranean 10

Spinach pesto, cherry tomato, roasted garlic, shallots, feta, kalamata olives

All Bottles Available TO GO
(35% Off)

Ask about joining Wine Club!
Wine Club Members
(45% off)

CUVÉE
WINE TABLE
WINE CLUB
Phone 502,242,500

SMALL PLATES

Poutine 9

Skin on fries, red wine demi-glace, fried gruyere cheese squares

Provoleta 10

Cast iron provolone, cherry tomatoes, crushed red pepper, chimichurri, grilled baguette

Garlic Shrimp 11

Spanish paprika oil, Meyer lemon preserve

Seared Salmon 15.5

Spiced cherries, roasted asparagus, balsamic reduction

LARGE PLATES

Foxhollow Farm Burger* 14

Grassfed beef, Brioche, provolone, roasted garlic aioli, pickles, butter crisp lettuce, beef steak tomato, red onion, frites

Hanger Steak* Small 15.5 Large 28

Roasted potatoes, crimini mushrooms, spinach, red wine reduction, served medium rare

Fettuccine 24

Shrimp, Stone Cross Farm Andouille, olives, spinach, cherry tomatoes, garlic, white wine

Roasted French Cut Chicken 27

Lemon, rosemary, roasted potatoes

Stone Cross Farm* 38

Grilled 9 ounce Stone Cross Farm ribeye, red wine demi-glace, roasted asparagus

BOARDS

Salumi

Prosciutto di Parma Andouille Country Ham Soppressata Cheeses

Manchego Tallegio Bleu d'Auvergne Fried Goat Fried Gruyere

Olives, mostarda di cremona, fig jam, grilled baquette

Choose three 17 four 21 five 24