

DINNER menu

For the table

POTATO CROQUETTES 12

cheddar cheese, chipotle aioli, tomato jam

DUCK SPRING ROLLS 18

shredded duck, cabbage, carrots, house-made sweet and sour, chipotle aioli

KOREAN BULGOGI TACOS (3PC) 17

house-made tortillas, marinated ribeye, pickled red cabbage, chipotle aioli, lettuce, feta cheese

TUNA TARTARE 17

avocado puree, radish, yuzu gelatin, soy ginger, chili oil, wonton chips

CHILI SHRIMP DUMPLINGS 15

chili crisp, scallions, soy garlic sauce

Kids under 12

GRILLED THREE CHEESE 16

brioche, house made tomato jam, gruyere, cheddar, provolone, shoe-string fries

BUTTERED PASTA 15

butter sauce, parmesan, fettuccine

SALMON FRITES 19

grilled salmon fillet, waffle fries

CHEESEBURGER 18

angus-beef, brioche bun, special sauce, cheddar cheese, shoe-string fries

Pastas

FETTUCCINE PRIMAVERA 21

basil pesto, white wine, mushrooms, confit tomato, broccoli, fettuccine pasta, parmesan

TAGLIATELLE BOLOGNESE 22

parmesan, basil, bolognese sauce, tagliatelle pasta

FETTUCCINE ALFREDO 19

parmesan, parsley, fettuccine pasta
add grilled chicken \$8, add shrimp \$8

Entrees

PAN-SEARED PORK CHOP 28

charcuterie sauce, herb roasted root vegetables, apple compote

BRICK CHICKEN 26

citrus soy glaze, butternut squash & apple puree, sauteed kale, pickled fennel

WAGYU BEEF CHEEK 30

braised beef cheeks, herb garlic pommes puree, sauteed spinach, crispy shallots, demi-glace

DUCK A L'ORANGE 42

Crescent Farms duck breast, vichy carrots, petite butter potatoes, carrot puree

HONEY MISO SALMON 32

cajun seasoned salmon, honey miso glaze, tri-color quinoa, broccolini, yuzu gelatin

PAN-SEARED SCALLOPS 36

butternut squash risotto, day boat scallops, crispy prosciutto

WHOLE GRILLED BRANZINO 42

champagne beurre blanc, grilled scallions, roasted petite potatoes, broccolini

les Steaks

All steaks are served with Chimichurri Sauce
Pick: a choice of one side, pommes puree,
or roasted vegetables (\$3 surcharge for 2 choices)

16 OZ USDA PRIME RIBEYE 49

12 OZ NY STRIP STEAK 35



Soups & Salads

BUTTERNUT SQUASH SOUP 11

roasted pumpkin seeds, herb oil

TOMATO SOUP 10

fresh tomato, sherry vinegar, butter

BEEF & ORANGE SALAD 12

beets, arugula, shallot, orange, goat cheese, pumpkin seeds, parsley & mint, citrus vinaigrette

CRANBERRY KALE SALAD 11

kale, cranberries, parmesan, candied walnuts, roasted shallot vinaigrette

PEAR & BURRATA SALAD 13

pear, burrata cheese, baby arugula, fennel, shallots, candied walnuts, balsamic glaze, citrus vinaigrette

KALE CAESAR SALAD 11

kale, croutons, house-made caesar dressing, parmesan

Sides

SAUTÉED SPINACH 8

VICHY CARROTS 10

SAUTÉED BROCCOLINI 10

ROASTED MUSHROOMS 9

ROASTED POTATOES 9

FRENCH FRIES 8

SWEET POTATO FRIES 8

TRUFFLE FRIES 12



Burgers

FIGUS BEEF BURGER 23

brioche bun, 8oz Angus beef, secret sauce, mild cheddar cheese, tomato, baby arugula, red onion

KOREAN BURGER 25

brioche bun, 8oz Angus beef, bulgogi, cucumber kimchi, carrots, baby arugula, chipotle aioli, gruyere cheese

BLUE CHEESE BACON BURGER 24

brioche bun, 8oz Angus beef patty, balsamic glaze, baby arugula, blue cheese crumble, caramelized onions, garlic aioli

SALAD ADD-ONS:

Grilled chicken \$8, Shrimp \$8

12oz Salmon \$12, Avocado \$3, Bacon \$5

OLD YORK CELLARS

THE WINERY

WHITE WINE

CHARDONNAY \$28

medium-bodied white with hints of grapefruit and white peach flavors

PINOT GRIS \$28

hints of pineapple & melon with light acidity and a clean finish

RIESLING \$27

off-dry, full of fruit flavors with notable acidity

RED WINE

DARRYL MACK CELLARS RED \$32

a blended red wine

CABERNET SAUVIGNON (HALF BOTTLE) \$20

SPARKLING WINE & ROSÉ

SPARKLING BLUEBERRY \$32

local blueberries made into the perfectly sweet& tart sparkling treat

SPARKLING WHITE \$32

Off-dry sparkling wine made from Chardonnay. Aromas of apple and peach with just a hint of sweetness.

ROSÉ RESERVED \$32

Perfect in its blend of summer strawberry and candied cherry with crisp mineralogy. Fruit forward, yet dry on the finish makes this a versatile wine

HALF BOTTLES (2 GLASSES)

CHARDONNAY \$18

CABERNET SAUVIGNON \$20

WHAT EXIT BLUSH \$16

WHAT EXIT RED BLEND \$16

WHAT EXIT WHITE BLEND \$16

ZERO-PROOF COCKTAIL

ALOHA 7

guava juice, citrus soda, blue pea

BLOOD ORANGE MARGARITAS 8

blood orange soda, lime, zero alcohol margarita, Himalayan salt

BLUEBERRY MOJITO 8

fresh blueberry, mint, lime, citrus soda, mojito syrup

MIMOSA 12

orange juice, non-alcoholic sparkling brut, berry

SPICY STRAWBERRY PALOMA 7

strawberry, grapefruit, Tabasco, citrus soda, mint, cayenne spice, pepper flake, pink salt

PEACH LADY 7

peach, citrus soda, blue pea flower

HYCHEE 7

hibiscus, lychee, citrus soda

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SERVES 6-10 FOLKS

BLUEBERRY MAPLE HARVEST PUNCH 49

orange juice, summer berry, Old York Cellar Sparkling White

MIMOSA PITCHER 49

orange juice, orange, berry, Old York Cellar Sparkling White

FROSÉ PITCHER 49

lemonade, strawberry slush, Old York Cellar Rose Reserved

SERVES 2-6 FOLKS

SANGRIA PITCHER 34

orange juice, soda, orange slice, apple slice, brown sugar, Old York Cellar What Exit Red Blend

APPLE CIDER SANGRIA PITCHER 34

apple cider, citrus soda, crisp apple, orange, cranberry, cinnamon, Old York Cellar What Exit Red Blend

PEAR ROSEMARY WHITE SANGRIA PITCHER 34

pear juice, citrus soda, pear slice, fresh rosemary, Belvoir Farm Elderflower, honey, Old York Cellar What Exit White Blend

CREATE YOUR PERFECT TEA

ICED TEA | HOT TEA

ICED TEA LATTE | HOT TEA LATTE

all start at \$5

TEA CHOICE:

Black Tea / Jasmine Tea / Green Tea / Oolong Tea / Pu-er Tea 0.49 /

Chai 0.69 / Earl Grey 0.69 / Matcha 0.99 / Lychee Black Tea 0.69 /

Raspberry Black Tea 0.69 / Vanilla Black Tea / Hojicha 0.99 /

Osmanthus Oolong 0.99

CAFFEINE-FREE OPTIONS:

Hibiscus 0.49 / Chrysanthemum 0.49 / Brown Rice / Brown Sugar

Ginger / Rose Hibiscus 0.99

FLAVORS: +1.99

Peach / Passionfruit / Mango / Rose / Caramel / Grape / Longan

Honey / Winter melon / Grapefruit / Lychee / Lavender / Pineapple /

Blackberry / Grapefruit

DARK ROAST

CAPPUCCINO | CAFFÈ LATTE | AMERICANO 5

DRIP COFFEE 5

SINGLE | DOUBLE ESPRESSO 3.5/4

FICUS