

## CURBSIDE TAKE OUT MENU



### Appetizer | Soup | Salad

- DEVILED CRAB CAKES** Spicy Datil- Remoulade, Charred Lemon, Pea Tendrils 17
- CRISPY CALAMARI** Shishito Peppers, Olives, Moroccan Harissa, Fresh Herbs, Lemon 15
- PORK CROQUETTES** Nueskes Bacon, Apricot Jam, Romesco, Frisee 13
- CATALONIAN HUNTER'S PLATE** Serrano Ham, Chorizo Cantimpalo, Spanish Cheeses, Country Style Paté  
Tunisian Cloves, Valencia Almonds, Quince Paste, Crusty Bread 25
- WHITE SEAFOOD CHOWDER** Smoked Bacon, Light Cream Broth 9
- BABY GEM LETTUCE\*** Valencia Almonds, Anchovy Vinaigrette, Panzanella, Shaved Manchego 11
- STRAWBERRY & BURRATA** Field Greens, Candied Walnuts, Dried Cherries, Heirloom Cherry Tomatoes,  
Balsamic Vinaigrette 13
- Add to Any Salad**      **CHICKEN BREAST 7** - **SHRIMP 8**

### Sandwich | Burger

- COSTA BRAVA BURGER\*** Prime Beef, Griddled Serrano Ham, Manchego, Onion Jam 14
- ROSEMARY HAM AND BRIE** Apricot Spread, Arugula, Village Bakery Gourmet Rye 12
- ROMESCO CHICKEN SANDWICH** Grilled Chicken, Manchego, Arugula, French Baguette, Romesco Sauce 13
- BACON CHEESE BURGER\*** Prime Beef, Bacon, Cheddar, Lettuce, Tomato, Onion 14

### Flatbread

- AUGUSTINE MARGARITA\*** Heirloom Tomato, Ricotta, Arugula Picada, Fresh Mozzarella, Fire Roasted Tomato,  
Oregano, Basil, Cracked Black Pepper 14
- MEDITERRANEAN STEAK** Roasted Tenderloin, Piquillo Peppers, Heirloom Tomato, Goat's Cheese, Arugula,  
Balsamic Glaze 17
- CHICKEN & CHORIZO** Herb Roasted Chicken, Chorizo Cantimpalo, Romesco Sauce, Herbs, Manchego 16

### Entrees (5pm-9pm)

- SEARED SEABASS** Mushroom Risotto, Chorizo, Caramelized Cipollini Onions, Sherry Cream Sauce 42
- SOUTHERN SHRIMP & GRITS** Logan Turnpike Mill Grits, Charred Corn, Scallions Spanish Chorizo Broth 32
- GUAJILLO GLAZED LAMB CHOPS\*** Yukon Gold Potatoes, Charred Cipollini Onions, Bacon Fat Brussels Sprouts  
Red Wine Jus 38
- 1855 ANGUS RIBEYE\*** Truffle Fries, Grilled Asparagus, Garlic Herb Butter 39
- GRILLED BEEF TENDERLOIN\*** Grilled Broccoli Rabe, Garlic Herb Butter, Brava Potatoes Romesco Sauce 42

### Desserts 8

- STRAWBERRY RUM CAKE** Macerated Strawberries, Vanilla Chantilly, Mint
- NUTTER BUTTER CHOCOLATE CHEESECAKE** Chocolate Glaze, Cookie Crust
- BANANA FOSTER'S BREAD PUDDING** Caramelized Bananas, Rum Sauce

# CURBSIDE TAKE OUT BEVERAGE MENU



## SODA (12OZ CAN) 2

coke, diet coke, sprite, ginger ale

## BOTTLED WATER (750ML) 3

Evian, San Pelligrino

## CAN BEER (12OZ) 3

Intuition IPA, Veterans United Scout Dog 44

Guinness Pub Draft, Angry Orchard Hard Cider

## SPARKLING WINE

Poema Cava, Spain	20
Avissi Prosecco, Italy	20
Mumm Napa "Cuvee M"	30
Moet & Chandon "Imperial Brut"	47
Veuve Cliquot "Yellow Label"	52

## WHITE WINE

Mohua Sauvignon Blanc, New Zealand	21
Stag's Leap Sauvignon Blanc "Aveta", Napa	28
Kessler Collection Chardonnay, California	20
Sonoma Cutrer Chardonnay, Sonoma	31
Talbot Chardonnay "Kali Hart", Monterey	28
Mer Soleil Chardonnay, Santa Lucia	32
Castello del Poggio Moscato, Italy	17
Barone Fini Pinot Grigio, Italy	20
Thomas Schmidt Reisling, Germany	22
Feudi di San Gregorio Falanghina, Italy	23

## RED WINE

Chalk Hill Pinot Noir, Sonoma	29
Lange Pinot Noir, Willamette	28
Carmel Road Pinot Noir, Santa Rita	20
Belle Glos Pinot Noir "Dairyman", Russian River	38
Oberon Merlot, Napa	25
Kessler Collection Cabernet, California	20
Bohemian Collection Cabernet, North Coast	25
Juggernaut Cabernet, Hillside	28
Auros Cabernet, Napa	35
Groth Cabernet, Oakville	75
Silver Oak Cabernet, Alexander Valley	80
Azul y Garanza Tempranillo, Spain	20
Edmeades Zinfandel, Mendocino	20
Borsao "Berola", Spain	22
Ben Marco Malbec, Argentina	22
Luzon Verde Monastrell, Spain (organic)	18
Numanthia "Termes", Spain	27
Torbreck Shiraz "Woodcutter's", Barossa	28
Girard Petite Sirah, Napa	39
Chateau la Nerthe Chateauneuf-du-Pape, Rhone	45
Symmetry by Rodney Strong, Sonoma	50
Justin "Justification", Paso Robles	59