

Creative Pantry Beginnings

- WHOLE GRAIN CAST-IRON BAKED PARKER HOUSE ROLLS, CHIVE BUTTER \$5
- EAT YOUR VEGGIES! CRUDITÉS AND GODDESS DIP FOR YOUR TABLE \$10
- GNOCCHO FRITTO, OUR MORTADELLA AND ONION JAM \$15
- LABOR OF LOVE. EIGHT GREATS. ALL AMERICAN ARTISAN CHEESE BOARD \$20
- HANDMADE PIEROGI, BUTTERMILK PANNA COTTA AND AMERICAN CAVIAR \$26
- CURRY PUMPKIN SOUP. COCONUT, CILANTRO AND FERMENTED LIME \$13
- BOSTON SALAD. BUTTERMILK, BACON, BIRCHRUN BLUE AND PICKLED EGG \$14
- CRISPY DUCK SALAD, BUTTERSCOTCH PEARS AND GINGER DRESSING \$17
- SO SIMPLE. GEM ROMAINE, ANCHOVY CAESAR, WHITE BREAD CROUTONS \$12
- CARROT SALAD, BULGAR, HERBS, GREENS AND PICKLED CURRANTS \$13
- PURIST POKE, RAW SALMON CUBES, RAINBOW RADISHES, OLIVE OIL AND HAWAIIAN SALT \$16

Seasonal Pasta

- RICOTTA RAVIOLI, BUTTERNUT SQUASH SAUCE, ROSEMARY, HAZELNUTS \$20
- GNUDI, SAGE, SABA, TOASTED CHESTNUT TRUFFLE BROWN BUTTER SAUCE \$18
- SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE AND CELERY \$23

A Real Meal

- SEARED NEW ENGLAND SCALLOPS, CABBAGE, CARROTS, BRIOCHE AND TANGERINE BUTTER \$32
- SALT AND PEPPER SALMON, CRISPY BRUSSELS, SOY BALSAMIC AND APPLE MOSTARDO \$32
- ACORN SQUASH POMODORO. FRESH BURRATA, TOMATO SAUCE AND TOASTED OREGANO \$26
- CEDAR SMOKED WHOLE CAROLINA TROUT, SPROUT KALE, MAPLE FARRO AND SPICY PECAN \$42
- SHORT RIB STROGANOFF. COLA GLAZE, WIDE DUTCH NOODLES AND CREAMY MUSHROOMS \$38
- VEAL LASAGNA, RICOTTA, GREEN KALE AND BASIL NOODLES, OVERNIGHT TOMATOES \$30
- LOVEBIRD. OUR SEASONAL CHICKEN: BUTTERMILK FRIED GREEN CIRCLE CHICKEN, GRITS, COLLARDS AND COMEBACK SAUCE \$30

Vegetables from the Green Kitchen

- TORCHED BROCCOLI, HOUSE HOT SAUCE \$8
- BRUSSELS, FRIED AND FRESH, SOY BALSAMIC \$8
- BUTTERY NORA MILLS GEORGIA GRITS \$6
- ALL DAY BRAISED COLLARD GREENS \$6

OUR HANDWRITTEN ALLERGEN AND VEGAN MENU IS AVAILABLE UPON REQUEST

COCKTAILS

ALMOST FAMOUS. VODKA, CONCORD GRAPE, ABSINTHE, BUBBLES \$14

A VERY GOOD BOURBON DRINK. JIM BEAM BLACK, GRAN CLASSICO BITTER, IRIS VERMOUTH, APPLE CIDER \$14

GOVERNMENT MULE. SMOKEY MEZCAL, LOTS OF GINGER, LIME, CRANBERRY CIDER \$14

SUNSET BOULEVARD. CHAMPAGNE, LEMON SYRUP, APEROL \$13

FLOWER POWER. OUR BLUECOAT GIN BEE'S KNEES WITH AMARO MONTENEGRO \$13

THE BROKEN ARROW. REPOSADO TEQUILA, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14

RUM NO COKE. DARK RUM, PEDRO XIMENEZ, AVERNA, MAPLE SYRUP \$13

\$20 MANHATTAN. FEATURING THE LOVE'S EXCLUSIVE BARREL OF DAD'S HAT OVERPROOF RYE

COMPLETELY REFORMED. NO BOOZE. HOUSE MADE SAFFRON SODA, MEYER LEMON SYRUP \$6

BY THE GLASS

Bubbles + Aperitifs

CAVA BRUT 'ESSENTIAL', JUVE Y CAMPS, CAVA, SP, 2013 \$13

MCC BRUT, GRAHAM BECK, SOUTH AFRICA, NV \$15

TORO ALBALA ELECTRICO FINO "SHERRY", MONTILLA-MORILES, SP \$10

DE MULLER IRIS DORADO VERMOUTH, SP \$10

'GINGER PEAR' UNCOUTH VERMOUTH, NY \$18

White + Rosé

CHARDONNAY 'RESERVE', MER SOLEIL, SANTA BARBARA, CA, 2014 \$14

ROUSSANNE/GRENACHE BLANC, LA PERDRIX, COSTIERES DE NIMES, FR, 2016 \$13

SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2016 \$13

GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA 2016 \$14

ROSÉ OF GRENACHE 'VIN GRIS DE CIGARE', BONNY DOON, CENTRAL COAST, CA, 2016 \$14

Red

GRENACHE/SYRAH, DOMAINE DES CHANSSAUD, COTES DU RHONE, FR, 2015 \$12

CABERNET SAUVIGNON, TARRICA WINE CELLARS, PASO ROBLES, CA, 2015 \$14

GAMAY 'RAISINS GAULOIS', MARCEL LAPIERRE, FR, 2015 \$15

MERLOT, WAYVINE, CHESTER COUNTY, PA 2015 \$15

MALBEC, PORTILLO, MENDOZA, ARGENTINA, 2016 \$13

BEER

STARR HILL BREWERY 'THE LOVE' WHEAT BEER 5.1% ABV \$7

VICTORY HOMEGROWN 4.8% ABV \$7

MILLER HIGH LIFE 4.6% ABV \$5

YARDS LOVE STOUT. DRY STOUT. 5.5% ABV \$6

STILLWATER 'THE CLOUD' IPA. BREWED WITH OATS 7% ABV 16OZ CAN \$12

SAMUEL SMITH NUT BROWN ALE 5% ABV \$8

LEELANAU PETOSKY. AMERICAN PALE ALE AGED IN OAK 5.5% ABV 500ML BOTTLE \$18

VON TRAPP GOLDEN HELLES 4.9% ABV \$6

TRÖEGS MAD ELF. ALE BREWED WITH HONEY AND CHERRIES. 11% ABV \$8

CIDER

DOWNEAST CRANBERRY CIDER 5% ABV \$8

SAMUEL SMITH ORGANIC PERRY CIDER 5% ABV \$10

EMBARK CRAFT AMERICAN HOPPED CIDER 6.4% ABV \$8

The Love.