DINNER

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
GNOCCHI FRITTER, 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 PEAR 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 11.07.17
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
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 PERDRIRX, COSTIERES DE NIMES, FR, 2016 $13
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2016 $13
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA 2016 $14
ROSE 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