



Choice of two tapas and two glasses of wine for \$35

Tapas or small plates are served as they come out to keep them hot!

TAPAS

PEI Steamed Mussel

Sweet coconut curry sauce

*** Brussels Sprouts**

Smoked mozzarella

*** Squash Blossom**

Stuffed with Global pimento cheese -
chipotle buttermilk

Shrimp & Grits

Bacon - bell peppers - onions

*** Tempura Avocado**

Cilantro Tequila ranch

Carolina Shrimp

Corn custard - cherry tomato
cucumber salad - chorizo shaved

*** Pumpkin Hummus**

Pitta bread points

*** Corn Fritter**

Sambal aioli

*** Spaghetti squash spring roll**

Maple teriyaki

Salmon Rilette

Crispy eggroll

Duck Wings

Asian chili sauce

Banh Mi Sando

pulled pork - cilantro - kimchi slaw

Molasses Glazed Heritage Farm pork loin

pineapple rum salsa - tostones - kale

*** Falafel**

arugula - Pickled red cabbage - Tahini
yogurt

New England Monkfish

Corn prosciutto risotto – charred red bell
pepper

Octopus

Dutch potatoes, braised fennel, Chorizo,
tempranillo vinaigrette

Angus Flank Steak

Chipotle gremolata olive oil

Wine Pairing

WHITE WINE

Dom Brunet Chardonnay

Languedoc, France 2015

Chateau La Gravière

Bordeaux, France 2016

Domaine Du Prince Rose

Costieres de Nimes, France 2016

Ca' del Sarto Pinot Grigio

Friuli Grave, Italy 2015

Ponga Sauvignon Blanc

Marlborough, New Zealand 2016

Raimat Albariño

Calatonia Spain 2016

RED WINE

Sophenia Reserve Malbec

Argentina, Mendoza 2016

Escarlata Red Blend

Central Valley, Chile 2014

Le Charmel Pinot Noir

Languedoc, France 2016

Fattoria Rodano Chianti Classico

Tuscany, Italy 2013

Honoro Vera, Organic Monastrell

Murcia, Spain 2015

Michael Pozzan Cabernet

Alexander Valley, California 2015

There will be no substitution and not combined with other promotions or discount

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.