

Specials **OUR CHEF'S VISION**

Small Bites

Ask us about the perfect pairing!

Charcuterie Board – 21

An elegant spread featuring an assortment of cheeses, savory summer sausage, salami, and prosciutto, plus a duo of cheese spreads — mascarpone with fig honey and goat cheese with spiced cranberry. Enjoy with jalapeño & garlic stuffed olives, an assortment of seasonal fruits, fall cookies, and praline pecans. Served alongside an array of crackers and pita bread.

Roasted Red Pepper Hummus Topped with Drunken Mushroom, Tomato & Asparagus – 14

Creamy hummus layered with mushrooms, tomatoes, and asparagus in a rich RYG butter wine sauce. Served with warm, grilled pita for dipping or gluten-free quinoa chia chips. A Mediterranean-inspired appetizer.

Meatball Trio Flight – 15

A savory sampler featuring three bold bites, each tossed in a unique glaze: Tangy Barbecue, Creamy Tomato, and Teriyaki Bourbon. A perfect mix of sweet, tangy, and savory.

Beef Stew with Crostini – 18

A comforting, slow-cooked beef stew brimming with tender potatoes, garden carrots, and roasted peppers, served with warm, crusty crostini for dipping.

Drunken Smoked Salmon Bruschetta – 15

Bruschetta topped with mascarpone, smoked salmon, and a tomato medley infused with RYG white wine.

Dessert

Carrot Cake – 10

Spiced carrot cake baked with fresh carrots and walnuts, layered with rich cream cheese frosting and a sprinkle of cinnamon sugar.

Please inform your server of any food allergies or dietary restrictions.
Our menu items may contain or come into contact with common allergens, including:
Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

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