



first taylor

Smoked Trout Mousse

crostinis, bean salad, almond froth

8.5

Champalou Vouvray...9.5

Avocado Shrimp

grilled shrimp, avocado steak fries, rhubarb granité

10

Picpoul de Pinet...6.5

Inside Out Ravioli

sun dried tomato jus, cous cous, cucumbers, fennel, mint

7.5

Quinto do Crasto...9.75

Beef Short Rib & Foie Gras

braised in gewurztraminer, oven crisped apples, pan reduction sauce

10.5

Clabonne & Churchill Dry Gewurztraminer...8.75

Gonzo's Revenge

pan fried frog's legs, pork belly, roasted beets, sorghum tarragon pesto

9.5

Au Bon Climat Pinot Noir...11

Sausage & Eggs

grilled snake sausage, quail eggs, pepper jelly, toast

9

Coposado Pinot Grigio...7

Artisinal Cheese Plate

13.5

Torres de Anguix Tempranillo...8.5

second taylor

Oak Lettuce

*Point Reyes blue cheese,
radish, wild flower honey dressing*

6

Champalou Vouvray...9.5

Chef's Signature Salad

*baby greens, sun-dried cherry vinaigrette, goat cheese,
roasted walnuts*

5.5

Trinquevedel Rose...8.5

Wild Greens

pickled ramp vinaigrette, prosciutto chips

6.5

Milton Park Chardonnay...6.5

main tays

Grilled Scallops

grilled potato, guacamole, rhubarb relish

22

Pierre Boniface "Apremont"... 8.75

Tofu Skewers

*Roasted tofu, celeriac, strawberries, olives,
black lentils, balsamic drizzle*

15.75

Au Bon Climat Pinot Noir... 11

Roasted Lamb Leg

gnocchi, fiddleheads, asparagus, lamb butter

25.5

Chat. Saint-Florent... 7.75

24 hr. Pork

*wasabi pea encrusted, feta cheese grit cake,
glazed baby carrots, pea coulis*

18.75

Langhop "Boomerang" Shiraz... 9

Frogmore Stew

clams, crawfish, toulouse sausage, spring onions, baby carrots, shredded pasta

20

Loacker "Brillando"... 8.75

Poached Chicken Salad

*seared chicken breast, roasted portobella mushroom,
creamy chicken salad, artichoke cream*

19

Jose Pelacios "Petalos"... 9.5

Grilled Filet of Beef

celeriac gratinée, jicama slaw

29

Twenty Rows Cabernet... 12.75