

SNUFF MILL

TASTY EATS



SMALL FARMS

RESTAURANT · BUTCHERY AND WINE BAR

OPPORTUNITIES

CARPET BAGGER \$20

Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

ARTICHOKES ALLA GIUDIA \$18

Fried whole artichokes with caper aioli, frisée and fresh lemon

WAGYU BEEF CARPACCIO \$24

Tangy garlic dressing, shallot, capers, grana padana, micro arugula, black truffle salt

HOUSE-MADE FOCACCIA \$9

With seasonal spread or extra virgin olive oil.

Upgrade to:

Foie Gras butter \$12 Beef marrow butter \$8

Truffle butter \$10 Whole head warm roasted garlic \$5

P.E.I. MUSSELS \$18

Chorizo palacios, garlic, leeks, tomato, parsley, wine and grilled sourdough bread

CANDYSTRIP BEET CARPACCIO \$15

Bulgarian feta, radish, micro beet greens, pickled red onion, poppyseed honey dressing

SKEWERS

Charbroiled, with composed salad

PORKBELLY- soy-sake glaze \$15

LAMB- Harissa, cucumber yogurt \$18

SALADS

THE MILL SALAD \$18

Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

CAESAR SALAD \$12

Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

ARUGULA, PEAR AND BLUE CHEESE \$16

Crisp prosciutto, Point Reyes bleu, pepitas, port wine vinaigrette

SOUP

SEASONALLY INSPIRED

Hot and Chilled

OFF THE CHAIN

Let Chef take care of you - \$200 per person
Schedule your tasting in advance for maximum service and creativity

OFF THE KNIFE

DRY AGED 14 OZ. NEW YORK STRIP \$66

Charbroiled, tarragon fingerling potatoes

PRIME RIBEYE STEAK \$68

Seared bone-out 20 oz. cut, rubbed with sage, black pepper, seasonal vegetables

FILET MIGNON 6 oz. \$44

Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

LONG BONE RIBEYE \$135

36 oz. bone-in tomahawk steak charbroiled, tarragon roasted fingerling potatoes, seasonal vegetables, feeds two persons

STEAK FRITES \$39

Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

TOP IT OFF

Seared Foie Gras, 2 oz. \$22 Beef marrow butter \$8
Foie Gras butter \$12 Truffle butter \$10

I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce
\$19



FRESH & LOCAL

BUCATINI CACIO E PEPE \$34

Hollow spaghetti tossed in extra virgin olive oil, Bregante Sardinian truffle pecorino, shaved black truffles

LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$36

Known in tight circles as "That Chicken", a pan-roasted organic chicken breast sits atop crisp maitake mushrooms, fine herb and truffle sauce vin blanc, heirloom carrot

LOCAL CATCH OF THE SEASON MP

A seasonal preparation of fresh, locally sourced fish

MARCHO FARMS VEAL SIRLOIN \$45

Crisp potato pavé, garlic broccoli rabe, mission fig demi-glaze

VEGETABLES

SAUTEED FOREST MUSHROOMS \$14

ROASTED TARRAGON FINGERLING POTATOES \$10

BRUSSELS SPROUTS, PANCETTA, PARMESAN \$12

SPINACH GRATIN \$10

SEASONAL VEGETABLES \$10

RAW



OYSTERS ON HALF SHELL

EAST COAST
WEST COAST
SPECIALTY

COLOSSAL SHRIMP

STONE CRAB CLAWS MP

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 oz	\$155
OSSETRA	1 oz	\$115
SUPREME	1 oz	\$100

CHEF ROBERT LHULIER

RESTAURATEUR BILL IRVIN

WWW.SNUFFMILLBUTCHERY.COM
302.303.7676

1601 CONCORD PIKE, WILMINGTON, DELAWARE 19803

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 9/21/23



SNUFF MILL

TASTY EATS RESTAURANT SMALL FARMS BUTCHERY AND WINE BAR

ZERO PROOF

POMEGRANATE MULE \$10

Pomegranate juice, thyme simple, lime, ginger beer

CRANBERRY MOJITO \$10

Cranberry juice, fresh mint, lime, and simple, topped with club soda

PEPPER MARGARITA \$10

Arbol pepper, lime juice, simple syrup

Spike it with Tito's Vodka, Hayman's Gin, or Arette Tequila for \$4

APERITIVO & SPRITZ

VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

PUNCH HOUSE SPRITZ \$13

Cocchi Americano, Lambrusco Rosato, Grapefruit Juice, Soda Water

NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5
Tea Forte Iced Tea \$6
San Cassiano Still & Sparkling \$6

COCKTAILS

\$14

BLACK MANHATTAN

A bittersweet riff on the original, demonstrating the magic of Amari

SHARPIE MUSTACHE

(by Chris Elford)

A boozy modern American classic cocktail melding orange and gentian forward amaro with gin and rye

POMEGRANATE PALOMA

with ginger, blanco tequila, lime juice, club; pomegranate-lime garnish

THE EXPENSE ACCOUNT

El Dorado 12 yo rum, Calvados, Benedictine, maple and orange bitters

THE NOTORIOUS F.I.G.

Knob Creek Bourbon, Campari and muddled fig, lemon bitters; rosemary and fig garnish

AMARO

3oz pour

Cardamaro \$9	Faccia Brutto Gorini \$15
Melletti \$9	Bitter Truth EXR \$12
Amaro Nonino \$13	Cocchi Dopo Teatro \$9
Averna \$10	Underberg \$5
Amaro Alta Verde \$9	Amaro Braulio Classico \$13
Amaro CioCiaro \$10	Amaro Dell'Etna \$12
Amaro Ramazzotti \$10	Zucca Rabarbaro \$12
Amaro Lucano \$12	Amaro Sfumato Rabarbaro \$12
Amaro Montenegro \$12	Cynar \$12
Bigallet China-China \$12	Don Ciccio Amaro Sirene \$14
Lazzaroni Ferro China \$10	Petrus Bootenkamp Amaro \$10
Forthhave Marseille Amaro \$12	Amaro di Angostura \$9
Pasubio Vino Amaro \$9	Fernet Branca \$12
Cafè Vecchio Amaro \$10	Fernet Vallet \$12
Highwire Southern Amaro \$9	Elisir Novasalus \$11
Amaro Foro \$12	Rucolino \$15
Amaro Sibona \$12	Unico, Sicily \$15

BEER

Jever Pilsner 12oz bottle \$8
Allagash White, ME 12oz bottle \$7
Founder's Porter, PA 12oz bottle \$8
Maine Beer Company Selections 16oz bottle \$14
Wilmington Brew Works Chef Robeer, NEIPA Hazy 16oz can \$8

HARD SELTZER

Assortment of Untitled Art Seltzer Flavors
12oz can \$7

RED

6oz glass/bottle

Anne Amie, Pinot Noir "Winemaker's Selection", Willamette Valley, OR '21	\$16/62
Chateau Labastide Haute (Malbec), Cahors, France 2021	\$12/46
Domaine du Penlois, Morgon, Terres Rouges, Beaujolais, FR 2018	\$15/58
Bodegas Bhilar, Rioja, Spain	\$14/54
Jean-Francois Jacouton, Syrah a Deux Pas, Rhone, 2020	\$16/62
De Monaco & Holland, Rosso di Todi, Umbria, Italy 2019	\$20/78
Chateau Puygueraud, Cotes de Bordeaux, France 2018	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California 2021	\$16/62
Borgogno, Barbera d'Alba, Piemonte, Italy 2020	\$17/66
Poggio Al Santi, Montepulciano d' Abruzzo, Italy 2022	\$9/34
Domaine des Garriguettes, Côtes-du-Rhône "Le Beret Bleu," Rhone, FR 2021	\$16/62
Opus One, Napa, California, 2019	4oz glass \$80
Overture, Napa, California, NV	4oz glass \$50

WHITE

Baeur Gruner Veltliner, Austria	\$14/50
Château Lansade, Entre-Deux-Mer, Bordeaux, 2021	\$12/46
Lieu Dit, Chenin Blanc, Santa Ynez Valley, California	\$17/66
Chateau Guipiere, La Grange Muscadet, France	\$15/58
Domaine Févre, Chablis, Burgundy, France	\$23/90
Domaine du Carrou, Sancerre, Loire Valley	\$20/78
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Monte Del Fra, Ca Del Magro, Custoza, Italy	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$12/46
Bouchaine, Chardonnay, Estate, Napa-Carneros, 2019	\$18/70

ROSÉ

Domaine de la Fouquette Rosé, Provence, France	\$12/46
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SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

LOOKING FOR A SPECIAL WINE?

Ask about Bill & Chef's Hidden Treasures



BOTTLES RED

Spottswoode 'Lydenhurst' Cabernet Sauvignon, Napa, California 2019	\$165
Corison, Cabernet Sauvignon, St. Helena, Napa, California 2019	\$215
Silver Oak Cabernet, Alexander Valley, California 2019	\$180
Fisher Vineyards, Unity Cabernet Sauvignon, Napa, California 2020	\$119
Laurel Glen, Estate Cabernet Sauvignon, Sonoma MT, California 2016	\$175
Tyler Cabernet, Santa Barbara County, California, 2020	\$140
Opus One, Napa, California, 2019	\$460
Overture, Napa, California, NV	\$295
Pride, Cabernet Sauvignon, Napa, California 2019	\$165
Pride, Reserve Cabernet Sauvignon, Napa, California 2018	\$350
Whitehall Lane, Tre Leoni Cabernet Sauvignon, Napa, California 2018	\$90
Peay Vineyards, Savoy Pinot Noir, Anderson Valley, California 2020	\$129
Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2021	\$135
Railsback Frères, Cuvée Speciale Grenache Noir, Santa Barbara, Calif 2020	\$110
Ariane, Pinot Noir, Cortell-Rose Vineyard, Willamette Valley, OR 2021	\$110
Domaine Marie Bérénice, Bandol, France 2020	\$110
Chateau Bellevue, Saint-Émilion, Bordeaux, France 2010	\$195
Guillaume Gonnet, Châteauneuf-du-Pape, "Bel Ami", Rhone, France, 2020	\$119
Éric Texier, Châteauneuf-du-Pape, Vieilles Vignes, Rhone, France 2020	\$190
Domaine la Barroche, Châteauneuf-Du-Pape, "Julien Barrot," Rhone FR 2020	\$150
Éric Texier, Cotes du Rhone, Brèsème, Rhone, France 2020	\$75
Ettore Germano Barolo 'Serralunga' Piedmont Italy, 2019	\$200
La Ca Bionda Vigneti di Ravazzol Amarone della Valpolicella, Veneto, IT '18	\$160
Cerbaia, Brunello di Montalcino, Italy 2017	\$125
Castillo Romitorio, Brunello di Montalcino, Italy 2016	\$160
E. Ceppetti, Poggio Valente I.G.T., Tuscany, Italy 2018	\$140
Occhipinti, Terre Siciliane, Rosso, Sicily 2022	\$75
Remelluri Rioja Reserva, Rioja, Spain 2015	\$125
Merum Priorati, Priorat Destí, Spain 2019	\$75

WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2022	\$70
Cade Sauvignon Blanc, Napa Valley, California 2022	\$95
Ojai Vineyards Bien Nacido Chardonnay, Santa Maria Valley, California 2022	\$80
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2020	\$85
Bruno Giacosa, Roero Arneis, Italy 2022	\$85
St. Michael-Eppan, Pinot Bianco, Alto Adige, Italy 2022	\$75
Occhipinti, Terre Siciliane, Bianco, Sicily 2022	\$75

SPARKLING

Fabrice Gasnier, 'La Cravantine' Rosé, Loire, France	\$60
Laurent-Perrier, Cuvée Rosé, NV France (magnum)	\$300
Laurent-Perrier, Grand Siècle, NV France	\$250
Jean Josselin, "Cuvee des Jean," Extra Brut, Champagne, France NV	\$115
Diebolt-Vallois, Champagne Blanc de Blanc, France NV	\$105
Billecart Salmon, Champagne Blanc de Blanc, France NV	\$200
Billecart Salmon, Champagne Brut Rosé, France NV	\$210

SNUFF MILL



TASTY EATS

SMALL FARMS

RESTAURANT · BUTCHERY AND WINE BAR

SALADS

THE MILL SALAD \$18

Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

CAESAR SALAD \$12

Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

ARUGULA, PEAR AND BLUE CHEESE \$16

Crisp prosciutto, Point Reyes bleu, pepitas, port wine vinaigrette

TOP YOUR SALAD:

4oz Hanger Steak \$14

Labelle Patriomoine Heritage Chicken Breast \$10

Fried Oysters (4) \$14

SOUP

SEASONALLY INSPIRED

Hot and Chilled



FRESH & LOCAL

BUCATINI CACIO E PEPE \$34

Hollow spaghetti tossed in extra virgin olive oil, Bregante Sardinian truffle pecorino, shaved black truffles

LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$36

Known in tight circles as "That Chicken", a pan-roasted organic chicken breast sits atop crisp maitake mushrooms, fine herb and truffle sauce vin blanc, heirloom carrot

LOCAL CATCH OF THE SEASON MP

A seasonal preparation of fresh, locally sourced fish

MARCHO FARMS VEAL SIRLOIN \$45

Crisp potato pavé, garlic broccoli rabe, mission fig demi-glace

Civilized LUNCH

I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce
\$19

SPICY NASHVILLE CHICKEN SANDWICH \$18

Cayenne dredged house-fried chicken breast, iceberg lettuce, pickle chips, mayo, hot honey; maybe the best chicken sando ever, served with fries or house salad

OFF THE KNIFE

DRY AGED 14 OZ. NEW YORK STRIP \$66

Charbroiled, tarragon fingerling potatoes

PRIME RIBEYE STEAK \$68

Seared bone-out 20 oz. cut, rubbed with sage, black pepper, seasonal vegetables

FILET MIGNON 6 oz. \$44

Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

STEAK FRITES \$39

Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

CHEF ROBERT LHULIER
RESTAURATEUR BILL IRVIN

OPPORTUNITIES

CARPET BAGGER \$20

Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

ARTICHOKES ALLA GIUDIA \$18

Fried whole artichokes with caper aioli, frisée and fresh lemon

WAGYU BEEF CARPACCIO \$24

Tangy garlic dressing, shallot, capers, grana padana, micro arugula, black truffle salt

HOUSE-MADE FOCACCIA \$9

With seasonal spread or extra virgin olive oil.

Upgrade to:

Foie Gras butter \$12 Beef marrow butter \$8

Truffle butter \$10 Whole head warm roasted garlic \$5

P.E.I. MUSSELS \$18

Chorizo palacios, garlic, leeks, tomato, parsley, wine and grilled sourdough bread

CANDYSTRIPE BEET CARPACCIO \$15

Bulgarian feta, radish, micro beet greens, pickled red onion, poppyseed honey dressing

SKEWERS

Charbroiled, with composed salad

PORKBELLY- soy-sake glaze \$15

LAMB- Harissa, cucumber yogurt \$18

RAW



OYSTERS ON HALF SHELL

EAST COAST
WEST COAST
SPECIALTY

COLOSSAL SHRIMP

STONE CRAB CLAWS MP

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA 1 oz \$155

OSSETRA 1 oz \$115

SUPREME 1 oz \$100

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TASTY
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RESTAURANT

SMALL
FARMS

BUTCHERY AND WINE BAR

ZERO PROOF

POMEGRANATE MULE \$10

Pomegranate juice, thyme simple, lime, ginger beer

CRANBERRY MOJITO \$10

Cranberry juice, fresh mint, lime, and simple, topped with club soda

PEPPER MARGARITA \$10

Arbol pepper, lime juice, simple syrup

Spike it with Tito's Vodka, Hayman's Gin, or Arette Tequila for \$4



APERITIVO & SPRITZ

VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

PUNCH HOUSE SPRITZ \$13

Cocchi Americano, Lambrusco Rosato, Grapefruit Juice, Soda Water

COCKTAILS

\$14

BLACK MANHATTAN

A bittersweet riff on the original, demonstrating the magic of Amari

SHARPIE MUSTACHE

(by Chris Elford)
A boozy modern American classic cocktail melding orange and gentian forward amaro with gin and rye

POMEGRANATE PALOMA

with ginger, blanco tequila, lime juice, club; pomegranate-lime garnish

THE EXPENSE ACCOUNT

El Dorado 12 yo rum, Calvados, Benedictine, maple and orange bitters

THE NOTORIOUS F.I.G.

Knob Creek Bourbon, Campari and muddled fig, lemon bitters; rosemary and fig garnish

BEER

Jever Pilsner 12oz bottle \$8

Allagash White, ME 12oz bottle \$7

Founder's Porter, PA 12oz bottle \$8

Maine Beer Company Selections 16oz bottle \$14

Wilmington Brew Works Chef Robeer,

NEIPA Hazy 16oz can \$8



HARD SELTZER

Assortment of Untitled Art Seltzer Flavors

12oz can \$7



NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5

Tea Forte Iced Tea \$6

San Cassiano Still & Sparkling \$6



BOTTLES

RED

RED

	6oz glass/bottle
Anne Amie, Pinot Noir "Winemaker's Selection", Willamette Valley, OR '21	\$16/62
Chateau Labastide Haute (Malbec), Cahors, France 2021	\$12/46
Domaine du Penlois, Morgon, Terres Rouges, Beaujolais, FR 2018	\$15/58
Bodegas Bhilar, Rioja, Spain	\$14/54
Jean-Francois Jacouton, Syrah a Deux Pas, Rhone, 2020	\$16/62
De Monaco & Holland, Rosso di Todi, Umbria, Italy 2019	\$20/78
Chateau Puygueraud, Cotes de Bordeaux, France 2018	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California 2021	\$16/62
Borgogno, Barbera d'Alba, Piemonte, Italy 2020	\$17/66
Poggio Al Santi, Montepulciano d' Abruzzo, Italy 2022	\$9/34
Domaine des Garriguettes, Côtes-du-Rhône "Le Beret Bleu," Rhone, FR 2021	\$16/62
Opus One, Napa, California, 2019	4oz glass \$80
Overture, Napa, California, NV	4oz glass \$50

WHITE

Baeur Gruner Veltliner, Austria	\$14/50
Château Lansade, Entre-Deux-Mer, Bordeaux, 2021	\$12/46
Lieu Dit, Chenin Blanc, Santa Ynez Valley, California	\$17/66
Chateau Guipiere, La Grange Muscadet, France	\$15/58
Domaine Févre, Chablis, Burgundy, France	\$23/90
Domaine du Carrou, Sancerre, Loire Valley	\$20/78
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Monte Del Fra, Ca Del Magro, Custoza, Italy	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$12/46
Bouchaine, Chardonnay, Estate, Napa-Carneros, 2019	\$18/70

ROSÉ

Domaine de la Fouquette Rosé, Provence, France	\$12/46
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SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

Spottswode 'Lyndenhurst' Cabernet Sauvignon, Napa, California 2019	\$165
Corison, Cabernet Sauvignon, St. Helena, Napa, California 2019	\$215
Silver Oak Cabernet, Alexander Valley, California 2019	\$180
Fisher Vineyards, Unity Cabernet Sauvignon, Napa, California 2020	\$119
Laurel Glen, Estate Cabernet Sauvignon, Sonoma MT, California 2016	\$175
Tyler Cabernet, Santa Barbara County, California, 2020	\$140
Opus One, Napa, California, 2019	\$460
Overture, Napa, California, NV	\$295
Pride, Cabernet Sauvignon, Napa, California 2019	\$165
Pride, Reserve Cabernet Sauvignon, Napa, California 2018	\$350
Whitehall Lane, Tre Leoni Cabernet Sauvignon, Napa, California 2018	\$90
Peay Vineyards, Savoy Pinot Noir, Anderson Valley, California 2020	\$129
Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2021	\$135
Railsback Frères, Cuvée Speciale Grenache Noir, Santa Barbara, Calif 2020	\$110
Ariane, Pinot Noir, Cortell-Rose Vineyard, Willamette Valley, OR 2021	\$110
Domaine Marie Bérénice, Bandol, France 2020	\$110
Chateau Bellevue, Saint-Émilion, Bordeaux, France 2010	\$195
Guillaume Gonnet, Châteauneuf-du-Pape, "Bel Ami ", Rhone, France, 2020	\$119
Éric Texier, Châteauneuf-du-Pape, Vieilles Vignes, Rhone, France 2020	\$190
Domaine la Barroche, Châteauneuf-Du-Pape, "Julien Barrot," Rhone FR 2020	\$150
Éric Texier, Cotes du Rhone, Brèsème, Rhone, France 2020	\$75
Ettore Germano Barolo 'Serralunga' Piedmont Italy, 2019	\$200
La Ca Bionda Vigneti di Ravazzol Amarone della Valpolicella, Veneto, IT '18	\$160
Cerbaia, Brunello di Montalcino, Italy 2017	\$125
Castillo Romitorio, Brunello di Montalcino, Italy 2016	\$160
E. Ceppetti, Poggio Valente I.G.T., Tuscany, Italy 2018	\$140
Occhipinti, Terre Siciliane, Rosso, Sicily 2022	\$75
Remelluri Rioja Reserva, Rioja, Spain 2015	\$125
Merum Priorati, Priorat Destí, Spain 2019	\$75

WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2022	\$70
Cade Sauvignon Blanc, Napa Valley, California 2022	\$95
Ojai Vineyards Bien Nacido Chardonnay, Santa Maria Valley, California 2022	\$80
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2020	\$85
Bruno Giacosa, Roero Arneis, Italy 2022	\$85
St. Michael-Eppan, Pinot Bianco, Alto Adige, Italy 2022	\$75
Occhipinti, Terre Siciliane, Bianco, Sicily 2022	\$75



DESSERT

STICKY TOFFEE PUDDING \$10

Million Dollar Bacon and Butterscotch-Milk Chocolate Sauce

KEY LIME TART \$12

Toasted Coconut, Blackberry Compote

CRANBERRY PEAR CRISP \$14

Warmed with House-Made Maple Gelato

GERMAN CHOCOLATE CHEESECAKE \$14

Oreo Crust, Pecan-Coconut Topping, Crème Anglaise

SPICED PUMPKIN CRÈME BRÛLÉE \$11

Toasted Pumpkin Seeds, Dried Cranberries

VILLA DOLCE GELATO \$9



NIGHT CAP

*Vodka, coffee liquor, ancho Reyes, espresso martini,
garnished with cinnamon & vanilla cream \$14*



PASTRY CHEF KAILA BRENCHI

9/21/2023



AMARO

<i>Cardamaro</i>	\$9	<i>Amaro Sibona</i>	\$12
<i>Melletti</i>	\$9	<i>Bitter Truth EXR</i>	\$12
<i>Amaro Nonino</i>	\$13	<i>Cocchi Dopo Teatro</i>	\$9
<i>Averna</i>	\$10	<i>Underberg</i>	\$5
<i>Amaro Alta Verde</i>	\$9	<i>Amaro Braulio Classico</i>	\$13
<i>Amaro CioCiaro</i>	\$10	<i>Amaro Dell'Etna</i>	\$12
<i>Amaro Ramazzotti</i>	\$10	<i>Zucca Rabarbaro</i>	\$12
<i>Amaro Lucano</i>	\$12	<i>Amaro Sfumato Rabarbaro</i>	\$12
<i>Amaro Montenegro</i>	\$12	<i>Cynar</i>	\$12
<i>Bigallet China-China</i>	\$12	<i>Amaro di Angostura</i>	\$9
<i>Lazzaroni Ferro China</i>	\$10	<i>Fernet Branca</i>	\$12
<i>Forthhave Marsielle Amaro</i>	\$12	<i>Fernet Vallet</i>	\$12
<i>Pasubio Vino Amaro</i>	\$9	<i>Elisir Novasalus</i>	\$11
<i>Café Vecchio Amaro</i>	\$10	<i>Ruccolino</i>	\$15
<i>Highwire Southern Amaro</i>	\$9	<i>Unico, Sicily</i>	\$15
<i>Amaro Foro</i>	\$12		

AFTER DINNER WINES



<i>Belem's, Doce "Full Rich" Madeira, NV</i>	\$10
<i>Quinta Do Infantado Ruby Port, Portugal, NV</i>	\$10
<i>Quinta Do Infantado Tawny Port, Portugal, NV</i>	\$12
<i>Monte Del Fra, Recioto della Valpolicella, Italy 2015</i>	\$13
<i>La Clotte-Cazalis, Sauterne, France 2019</i>	\$16
<i>Terrassous, Rivesaltes 6yr, Roussillon France, NV</i>	\$10
<i>Xixarito Sherry, Pedro Ximenez, Spain</i>	\$12