

SMALL PLATES

CAESAR SALAD 10
PARMESAN, CROUTONS, ROASTED GARLIC DRESSING

CITRUS KALE SALAD GF 13
CANDIED WALNUTS, STRAWBERRIES, FETA, PICKLED RED ONION, HEIRLOOM TOMATOES, CITRUS VINAGRETTE

SALAD ADDITIONS:

CHICKEN +7, SHRIMP/SALMON +9, STEAK +12

CARBOY ONION SOUP 10

SEARED SEA SCALLOPS GF 17
TRUFFLED RISOTTO

BALSAMIC GLAZED RIBS 3.5 EA
TOASTED GARLIC, SCALLIONS

CARBOY WINE TACO 6
CHOOSE FROM PULLED PORK, ROASTED GOAT, ROASTED CHICKEN OR CRISPY CAULIFLOWER

LAMB MEATBALLS 10
TOMATO GRAVY, FETA CHEESE
(+CROSTINI ADD 3)

TUNA SASHIMI* 14
AHI TUNA, AVOCADO, FRESH JALAPEÑO, TOGARASHI MAYO, GINGER SOY

BISON CARPACCIO* GF 15
SUNDRIED TOMATO CAPER RELISH, PARMESAN, TRUFFLE OIL DRESSING, ARUGULA (+CROSTINI ADD 3)

FETA DIP GF 13
WHIPPED FETA, OLIVE OIL, MICRO-GREENS
CHOOSE CUCUMBER OR CROSTINI (BOTH +3)

PESTO DEVILED EGGS GF, V 8
3 PIECES

SHRIMP GNOCCHI GF 16
SAUTÉED SHRIMP, POTATO GNOCCHI, PARMESAN CREAM, SUN-DRIED TOMATO, KALE, TOASTED GARLIC (+CROSTINI ADD 3)

BURRATA v 13
HEIRLOOM TOMATOES, BASIL PESTO, ARUGULA, PICKLED ONION, TOASTED CROSTINI, BALSAMIC DRIZZLE (+CRISPY PROSCIUTTO ADD 5)

GARLIC AND HERB FRIES 8
PECORINO CHEESE, TRUFFLE AIOLI

HOUSEMADE POTATO CHIPS 10
& **FONDUE** v
TRUFFLED FONTINA

BOARDS

EACH SERVED WITH HOUSEMADE WINE TORTILLA CHIPS

GF CRACKERS +\$2

RED ROCKER GF 22

TWO MEATS, TWO CHEESE, PICKLED VEGETABLES, MUSTARD, FRUIT PRESERVES

SUMMER OF 92 (ALL CHEESE) GF 22

CHEF'S SELECTION OF FOUR CHEESE, NUTS, FRUIT PRESERVES

RICKY BOBBY 22

CHEDDAR, PEPPER JACK, HOUSE MADE PIMENTO SPREAD, SALAMI, HAM, RITZ CRACKERS, MUSTARD

BRUSCHETTA

TOMATO BURRATA 13

BURRATA, HEIRLOOM TOMATO, RED ONION, BASIL, BALSAMIC REDUCTION

PEAR 13

CARMALIZED PEAR, CAMEMBERT CHEESE, CRISPY PROSCIUTTO

GOAT CHEESE AND FIG 13

POACHED FIGS, WHIPPED GOAT CHEESE, HONEY, PINE NUTS

ENTREES

CARBOY BURGER (SERVED À LA CARTE) 16

CARMELIZED ONION - BACON JAM, ROASTED PEPPER CHEESE SAUCE, LETTUCE, TOMATO, BROICHE BUN (NO MODIFICATIONS) (ADD FRIES + 5)

GRILLED AHI TUNA STEAK GF 32

SUN DRIED TOMATO RISOTTO, MISO KALE SALAD

RIBEYE GF 35

8 OUNCE RIBEYE, GRILLED ASPARAGUS, MASHED POTATOES, CARBOY RED WINE DEMI GLACE

GRILLED BEEF SHORTRIB GF 30

CHIMICHURRI, BRAVAS POTATOES

HERB CRUSTED SALMON GF, DF 28

FORBIDDEN RICE, ROASTED CAULIFLOWER, HONEY SWEET CHILI SAUCE

SMALL SWEETS

DARK AND DANK TRUFFLES 4

CREME BRULEE 8

ICE CREAM (ROTATING FLAVORS) 6

*MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

If you have dietary allergies or sensitivities, please alert your server. While we take extreme caution to minimize the risk, we cannot guarantee the absence of cross-contact. All checks include a wage equity surcharge of 3.9%, which helps us offer competitive compensation to our kitchen employees while keeping menu prices low.

A 20% gratuity will be added to parties of 6 or more. No separate checks.