

BOARDS

EACH SERVED WITH HOUSEMADE WINE TORTILLA CHIPS
GF CRACKERS +\$2

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| 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

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| 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

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| 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

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| DARK AND DANK TRUFFLES | 4 |
| CREME BRULEE | 8 |
| ICE CREAM (ROTATING FLAVORS) | 6 |

SMALL PLATES

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| CAESAR SALAD | 10 |
| PARMESAN, CROUTONS, ROASTED GARLIC DRESSING | |
| CITRUS KALE SALAD GF | 13 |
| CANDIED WALNUTS, STRAWBERRIES, FETA, PICKLED RED ONION, HEIRLOOM TOMATOES, CITRUS VINAGRETTE | |
| <i>SALAD ADDITIONS:</i> | |
| <i>CHICKEN +7, SHRIMP/SALMON +9, STEAK +12</i> | |
| 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 & FONDUE v | 10 |
| TRUFFLED FONTINA | |

*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.