

Fall Menu

starters

Lump Crab Cakes 16

Two 2oz Pan-seared House-made Lump Crab Cakes, Butternut Squash~ Apple Relish, Lemon~ Roasted Garlic Aioli, Fried Sage

Spanakopita 9

Flaky Phyllo Dough, Spinach, Feta, Lemon Yogurt, Toasted Pine Nuts, Dill

Crispy Cauliflower 9

Crispy Cauliflower, Tahini, Date Molasses, Toasted Pistachios, Pomegranate, Mint

Beef Skewers 15

2 Tenderloin Beef Skewers, Smoked Romesco Sauce, Lemon-Parsley Gremolata, Charred Scallions Aioli

soups & salads

Romaine Caesar 8

Chopped Romaine Heart, Croutons, Grated Pecorino Cheese, Pinot Grigio~Caesar Dressing, Olive Oil

CQ Salad 8

Local Field Greens, Heirloom Tomatoes, Shaved Carrots, Sauvignon Blanc Pickled Shallots, Nueske's Applewood Smoked Bacon, Dijon~Orange Blossom Honey Vinaigrette

Harvest Salad 8

Arugula, Roasted Butternut Squash, Pomegranate, Sunflower Seeds, Goat Cheese, Balsamic~Date Vinaigrette

Moroccan Lentil & Chickpea Soup 6

Lentils, Chickpeas, Carrots, Tomatoes, Moroccan Flavors, Fresh Herbs, Micro Cilantro

Bacon & Butternut Squash 6

Roasted Butternut Squash, Nueske's Applewood Smoked Bacon, Cream, Sunflower Seeds, Sage Oil

Add Protein:

Chicken 7, Shrimp 15, Salmon 16, Steak 18



-Gluten Free



-Vegan



-Vegetarian

Fall Menu

handhelds

Cru Quarters Burger 18

Black Angus Beef Pattie, Bacon,
Pepper Jack Cheese, Lettuce, Tomato,
House Pickles, Chef's Secret Sauce,
King's Hawaiian Bun, Onion Rings

Autumn Chicken Sandwich 18

Grilled Chicken Breast, Goat Cheese, Fig Jam,
Arugula, Caramelized Onions,
Rosemary Aioli, Toasted Ciabatta, Fries

"The CEO" 19

Buttermilk Fried Chicken Breast,
Polenta Crusted Fried Green Tomato,
Neuske's Applewood Smoked Bacon,
Bib Lettuce, House Pickles, King's Hawaiian Bun,
Duke's Mayo, Merlot~Pimento Cheese, Fries

Grilled Chicken Caesar Wrap 15

Marinated Grilled Chicken Breast, Chopped
Romaine, Grated Pecorino Cheese, Lemon,
Pinot Grigio~Caesar Dressing, Olive Oil,
Sundried Tomato Wrap, House Chips

Harvest Wrap 14

Arugula, Roasted Butternut Squash,
Pomegranate, Sunflower Seeds,
Goat Cheese, Balsamic~Date Vinaigrette,
Spinach Wrap, House Chips

pizza (10 inch)

Pizza alla Diavola 10

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Spanish Chorizo

Margherita 9

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Fresh Mozzarella, Basil,
Olive Oil

Fig & Pig 12

Fresh Artisan Crust, Aged Mozzarella,
Gorgonzola, Fig Preserves,
Neuske's Applewood Smoked Bacon, Arugula,
Burgundy-Balsamic Reduction

Sausage & Peppers 12

Fresh Artisan Crust, Pomodoro Sauce,
Aged Mozzarella, Italian Sausage,
Roasted Peppers, Caramelized Onions,
Oregano

Gluten Free Crust Available Upon Request
2 Points Upcharge



-Gluten Free



-Vegan



-Vegetarian

Fall Menu

mains

Ratatouille Ravioli 20



Ratatouille Filled Fresh Made Pasta,
Shallots, Garlic, Basil, Chianti,
Marinara Sauce, Butter,
Shaved Parmesan

Salmon 22



Pan Seared Gulf of Maine Salmon,
Celery Root Puree, Acorn Squash,
Sautéed Swiss Chard,
Lemon~Caper Bown Butter

Filet Mignon 30



Grilled Aged Black Angus Filet Mignon,
Crispy Herb Sautéed Potatoes,
Roasted Romesco, Truffle~Chianti~ Jus,
Herb Butter

Herb Roasted Chicken 18

Herb Roasted Boneless Chicken Thigh,
Roasted Sweet Potatoes,
Sautéed Spinach, Thyme Velouté

dolci

Apple Olive Oil Cake 7



Olive Oil Cake, Spiced Apple Compote,
Salted Caramel, Vanilla Gelato

Tiramisu Crème Crûlée 6



Espresso & Liquor infused
Vanilla~Mascarpone Baked Custard,
Caramelized Demerara Sugar,
Lady Fingers

Gelati 6



(Served as a Trio)
Smoked Vanilla Bean
Brown Butter Cookie~Pumpkin
Dark Chocolate Zinfandel



-Gluten Free



-Vegan



-Vegetarian

Cocktail Menu 12

Mayflower Margarita



Patron Tequila, Lime Juice,
Lavender Syrup, Grand Marnier,
Butterfly Pea Flower Tea, Lime,
Salt Rim

Hey Pumpkin!...

Makers Mark, Pumpkin Spice Syrup,
Apple Cider

Nutcracker

Baileys, Amaretto Di Saronno,
Grand Marnier, Chocolate Bitters

Lillet Spritzer

Lillet Blanc, Triple Sec,
Top with Prosecco

Mezzi~Mule

Monte Lobos Mezcal, Lime Juice,
Top with Ginger Beer

Maple Whiskey Sour

Jack Daniels, Lemon Juice,
Maple Syrup

Bee's Knee's

Bombay Sapphire, Lemon Juice,
Honey Syrup

Beers 7

Draft

Peroni Light Lager
Guinness Stout
Urquell Pilsner

Mayflower Ale
Cru Quarters Lager

Coors Light
Yuengling
High Stepper IPA

Peroni 0.0 (Non Alcoholic)



White Wines by the Glass

Wines by the glass are 7oz pours

Chardonnay

Estrella River, Chardonnay, (North. Coast, California) 8 | 25

Belena, "Les Roches" White Burgundy, (Burgundy, France) 14 | 43

*Lava Cap, Chardonnay, (El Dorado, California) 16 | 49

Sauvignon Blanc

InSitu, Sauvignon Blanc, (Central Valley, Chile) 8 | 25

Clark Estate, Sauvignon Blanc, (Marlborough, New Zealand) 12 | 37

Pinot Grigio

Seven of Cups, Pinot Grigio, (Emilia-Romagna, Italy) 8 | 25

Clark Estate, Pinot Gris, (Marlborough, New Zealand) 13 | 40

Interesting Whites

Lucien Albrecht, Riesling, (Alsace, France) 13 | 40

Prost, Riesling, (Mosel, Germany) 11 | 28



Red Wines by the Glass

Wines by the glass are 7oz pours

Cabernet

Estrella River, Cabernet Sauvignon, (N. Coast, California) 8 | 25

Tarrica Wine Cellars, Cabernet Sauvignon, (Paso Robles, California) 10 | 31

*Barra, Cabernet Sauvignon, (Mendocino, California) 16 | 49

*Caymus, Cabernet Sauvignon, (Napa, California) 37 | 117

Pinot Noir

InSitu, Pinot Noir, (Central Valley, Chile) 8 | 25

WillaJory, Pinot Noir, (Wallamette, Oregon) 13 | 40

Jaffelin, Pinot Noir, (Burgundy, France) 16 | 49

Interesting Reds

Estrella River, Merlot, (N. Coast, California) 8 | 25

San Estaben, Malbec, (Comte, France) 9 | 28

Real Academia Crianza, Tempranillo, (Rioja, Spain) 11 | 34

Ty Caton "Entycement", Syrah/Merlot/Cab, (Sonoma, California) 13 | 40

Ricardo Santos, Malbec, (Mendoza, Argentina) 14 | 43

Cappone, Chianti Classico DOCG, Sangiovese, (Tuscany, Italy) 14 | 43

Shelter, Merlot, (Napa, California) 15 | 46

Cht. La Couranconne Rasteau, Grenache/Syrah/Mourvèdre, (Cotes du Rhone, France)
16 | 49

Lava Cap, Cabernet Franc, (El Dorado, California) 20 | 67

*Chateau Caronne St. Gemme, Landot, Cab. Sauv./Merlot, (Haut Medoc, France)
22 | 67

Other Wines by the Glass

Wines by the glass are 7oz pours

Rosé

Domaine de Cala, Cabernet Sauvignon/Grenache, (Provence, France) 11 | 49

Sparkling.

Veuve du Vernay, Chardonnay, (Burgundy, France) 9 | 28

Mionetto, Glera, (Treviso, Italy) 11 | 34

Veuve Clicquot, Chardonnay/Pinot Noir/Petite Muir, (Champagne, France) 28 | 85

Dom Perignon, Chardonnay/Pinot Noir/Petite Muir, (Champagne, France) - | MP

Sweet & Dessert

****All Dessert Wines are 4oz Pours****

Bartone & Gustiere, Sauternes, (Bordeaux, France) 10 | 40

Royal Tokaji, Furmint, (Tokaj, Hungary) 10 | 40

Fiori, Moscato, (Puglia, Italy) 8 | 25

Flights

our flights are (4) 2 ounce pours

Out To Sea 11

Mayflower Ale
Cru Quarters Lager
Mionetto Prosecco
Veuve de Vernay Champagne

Captains Quarters 12

Prost Riesling
Bellena Chardonnay
Willajory Pinot Noir
Tarrica Cabernet

The Full Admiral 16

Lava Cap Chardonnay
Shelter Merlot
Cappone Chianti
Barra Cabernet

Below Deck 12

7 of Cups Pinot Grigio
Insitu Sauvignon Blanc
San Estaban Malbec
Rasteau GSM

Non-Alcoholic

Mocktails 6

Three Elle's

*Lavender, Lemonade, Lime Soda,
Butterfly Pea Flower Tea Floater*

Autumn Punch

*Apple Cider, Apple Juice
Freshly Squeezed Orange Juice,
Cranberry Juice*

Cran & Orange Sparkle

*Cranberry Juice, Orange Juice,
Honey Syrup, Top with Ginger Ale*

Sparkling Cranberry Mocktail

*Cranberry Juice, Cinnamon Simple Syrup
Club Soda, Garnish with Cranberries*

Wines & Beers

Ariel Cabernet Sauvignon 9 | 28

Ariel Chardonnay 9 | 28

Fre Sauvignon Blanc 9 | 28

Peroni 0.0 7

Beverages 2

Coke

Coke Zero

Sprite

Ginger Ale

Cranberry Juice

Root Beer

Powerade

Unsweetened Tea

Lemonade

Coffee & Tea 3

Special Tea Selection

Coffee - Colombian Supremo Blend, Decaf

Nespresso - Espresso, Cappuccino, Latte, Macchiato, Decaf