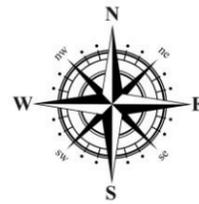


RED WINE BY THE BOTTLE

LONGITUDE & LATITUDE
37.5214° N, 76.1050° W



COCKTAILS

KIWI KRAZE

Espolon blanco tequila, fresh muddled kiwi, lemon juice, & agave syrup, shaken and garnished with a kiwi wedge, topped with club soda 10

ITALIAN GRAPEFRUIT SPRITZ

Ketel One Botanical Grapefruit & Rose vodka, Aperol, grapefruit juice, shaken, served up & topped with sparkling wine 10

SWEET HEAT

St George chili vodka, muddled strawberries & lime, triple sec, home-made sour mix, with a lime salt rim 12

JERSEY FRESH

Local farm grown seasonal fruit Infused with Tito's vodka 12
Ask your server about today's seasonal flavor

LAVENDER MARGARTIA

Espolon blanco, cointreau orange liqueur & lavender syrup, shaken & served in a salted rim tulip 12

COCONUT COOLER

Rumhaven Coconut Water Rum, Shipwreck Coconut Cream Rum, pina colada puree, shaken and strained into a mermaid glass over ice, topped with a Montenegro Amaro float & garnished with a cherry 12

CASAMIGOS SPICED OLD FASHIONED

Casamigos Anejo, agave syrup, & chili bitters with an orange twist over a large rock 16

CUCUMBER GIN MULE

Hendrick's gin, muddled cucumber & fresh lime topped with ginger beer & garnished with a cucumber wedge 10
Ask about our different mule flavors

TROPICAL WHITE SANGRIA

White wine, triple sec, Peach Schnapps, 99 Bananas liqueur, & orange juice, topped with sprite 8.50

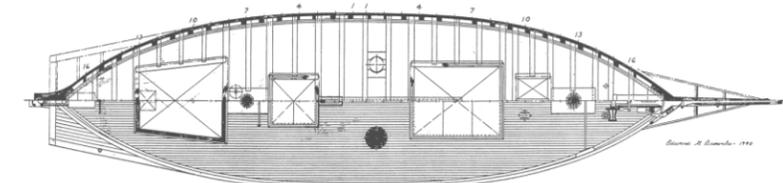


PLATE XVI B. STRUCTURAL PLAN OF FRAME BUGEYE Lizzie J. Cox.

CABERNET SAUVIGNON

76.102 Pursuit Campfire, Napa Valley 2018

Lively aromas of black cherries, red currants, wild blackberries, plums, and baking spices bound out of the glass, while gorgeous waves of red & black fruits backed by subtle granite and graphite notes dominate the palate landscape. Marvelous texture and a smooth finish deliver the goods 84

76.103 St. Supery, Napa Valley -Notes of blackberry, cassis, anise with a bit of apple skin, soft tannins and a long silky finish 67

76.104 Frank Family Cabernet, Napa Valley – this robust Cabernet Sauvignon shows balance and complexity - a blend of dark berry, generous oak notes, clove, and nutmeg. This is a supple and complex wine, full-bodied in style, with a punch of power, ripeness, and elegance from start to finish. 60

76.105 Cain Concept, Napa Valley 2016 - The nose is subtle and complex, of flowers, red fruits, black fruits, dried fruits, herbs and leaves. Smooth and round on the entry, the mid—palate is surprisingly firm and refined, leading to a finish of toast and bitter chocolate 105

76.106 Hourglass HG III, Napa Valley 2018

Aromatics of wild cherry, blueberry, cassis, and subtle hints of dried flowers and savory herbs. Dense and concentrated, yet balanced by lively acidity, a refined structure and well-integrated tannins, HG III delivers an eminently drinkable wine at cork-pull 76

OLD WORLD

76.122 Chateau Bernadotte, Bordeaux - An intense red hue with ruby tints. The nose, complex and elegant, offers ripe red fruit notes and is delicately oaky. A palate with a good structure, silky tannins. The attack, rich and harmonious, delivers red fruit aromas and a nice vanilla touch 30

76.123 Pagliarese, Chianti Classico 2018 - an intense ruby red, and is marked by delicate yet fragrant fruit, with impressions of spice and earthy mineral. It is warm and elegant on the palate, with fine-grained tannins, progressing into a finale that is well-balanced and lingering, infused with fruit—wild forest berry—and spice encountered on the nose 34

PINOT NOIR

76.141 Eyrie Pinot Noir, Willamette Valley, Oregon -This is a bright red beauty with a subtle smokey aroma and deep, complex fruit notes. Taut and focused on the palate, a hint of red berry reminiscent of fresh strawberry jam is complicated with a lovely underlying spicyness and earth. With super-fine tannins and a satisfyingly long finish 60

76. 142 La Crema, Sonoma Coast -Aromas of lush cherry and red plum, flavors are ripe and elegant, red cherry and spice with a touch of earthiness and dark chocolate 43

76.143 Robert Sinskey, Los Carneros, Napa Valley, Pinot Noir – This vintage of Los Carneros Pinot Noir is unmistakably true to variety with an aromatically inviting bouquet and striking complexity. Bright red fruit characteristics of pomegranate, Bing cherry, cranberry and raspberry are seamlessly woven together with floral tones of violet and rose, balanced with subtle earthy notes of forest herbs, cinnamon and cardamom 70

CHESAPEAKE BAY

SELECTIONS BY CHRIS CREE, MASTER OF WINE,
Wines by the Glass have been expertly paired with Chef
Joe's cuisine. Look for food pairings below

WHITE SELECTION

60Z/90Z

IL CONTE PINOT GRIGIO, ITALY 8/11

Dense stone fruit flavors, crisp, clean and great acidity.

LA VAL ALBARINO, SPAIN 10/14

Crisp, citrus tinged, and loaded with minerality and just a touch of peachy yellow fruit, this is one of our most versatile whites wines

Paired with East Coast Oysters

MAS DE DAUMAS GASSAC GUILHEM ROSE, FR 9/12

Well balanced with freshness combining red currants and berries. Bright and delicious with just a hint of red fruits, bright acidity and lovely balance.

Paired with Shrimp Orecchiette

FRENZY SAUVIGNON BLANC, NZ 9/12

is crisp, refreshing, vibrant, aromatic and energetic with hints of peach, grapefruit, lime, melon and fresh cut grass.

ST SUPERY SAUVIGNON BLANC, NAPA, CA 11/15

Grapefruit and lime with fragrant fresh notes of citrus, with a bright crisp finish

DOMAINE RICARD SAUVIGNON TOURAINE DOMAINE DE LA
POTINE (BABY SANCERE), FR 10/14

Crisp, dry, mineral, citrus - baby sancerre - no oak

Paired with Shrimp & Grits

ESTRELLA CHARDONNAY, CA 7/10

Balanced wine with layers of vanilla, banana, pear, crisp apple, and a hint of oak finish

CLOS JULIEN CHARDONNAY, CA 10/14

Soft, lovely chardonnay character, moderate oak, medium bodied

FRANK FAMILY NAPA CHARDONNAY, CA 15/20

Layerd with apple, lemon curd and candied peaches with a lasting finish of vanilla and baking spice.

Paired with Bacon Mac -n -Cheese

JOSEPH DROUHIN BOURGOGNE BLANC, FR 13/18

Classic white Burgundy notes, balanced, fresh and lively with just a barely noticeable hint of oak

Paired with Chicken Schnitzel

BASSERMANN-JORDAN ORGANIC RIESLING, GERMANY 12/16

Apple tones, lovely fruit, off dry to mildly sweet, no oak. Floral notes with accents of peach and fresh pear. Gentle sweetness and a fine acidity gives a nice balance to this Riesling.

Paired with Waldorf Salad

JEIO PROSECCO, ITALY 12/SPLIT

Dry with a consistent body, this wine has bright aromas of fresh green apple, with notes of citrus fruit, peach, apricot, and banana



RED SELECTION

60Z/90Z

BOUCHON CABERNET SAUVIGNON, CA 8/10

Medium bodied to full, good solid cabernet fruit and moderate plus tannins.

AVALON NAPA CABERNET SAUVIGNON 14.50/19

Juicy aromas of dark fruit, mocha & spice meet hints of vanilla. On the palate, black cherry, red raspberry & plum are followed by a long, smooth finish

JOSEPH DROUHIN BOURGOGNE ROUGE, FR 11/15

bright ruby color and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). It's pleasant, fruity and refreshing, with light tannins and great elegance.

Paired with Scallops & Risotto

MAC MURRAY PINOT NOIR, CA 13/18

Grapes selected from the Central Coast, giving it rich aromas and flavors of raspberry, cherry, lavender, and boysenberry

VAN DUZER PINOT NOIR, OR 15/21

Bright and sweet notes of rhubarb cherry pie, complimented with silky tannins. The lengthy finish is layered with cherry cola, brown sugar & molasses

Paired with N.Y. Strip Steak

THREE ZINFANDEL OLD VINE FIELD BLEND, CA 13/18

Juicy, ripe, medium to full bodied, rich ripe fruits, berry, brambly zin fruit, moderate tannins

Paired with Tavern Burger

XAVIER VIGNON COTES DE RHONE, FR 10/14

Medium to full-bodied, without excessive weight or tannins. Cracked pepper, ripe cherry and black licorice notes all come together seamlessly on the palate

Paired with Chicken Sandwich

FABRE DE MONTMAYOU MALBEC, ARGENTINA 10/14

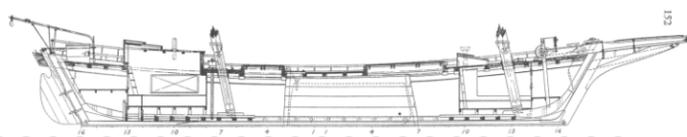
Lovely spiced dark fruits, modest tannins, mild oak, medium bodied.

Paired with Crab Nachos

MASON NOIR HORSESHOES & HANDGRENADES, OR 13/18

A fruit-driven, full-bodied complex red blend. The rich, ripe, voluptuous fruit comes from Oregon Syrah with just enough Washington Cabernet Sauvignon and Merlot to give it complexity and structure. Think cherry pits and leather whips!

Paired with Potato Crusted Salmon



Chris's Bottle Selection
Please have fun with the menu just as you do with the
food. Cheers!

LONGITUDE & LATITUDE

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CHARDONNAY

PINOT GRIGIO

37.501 Ojai, Santa Marie Valley, Bien Nacido
Vineyard -The core is crunchy with mineral-inflected
pear and citrus, but there's also ample and succulent
stone fruit. White peach and nectarine notes ebb and
flow over the crunchy core, leaving lively notes of lemon
curd 50

37.502 Walter Hansel, The Meadows Chardonnay,
Russian River - Orange confit, creme brulee, spice,
honey and tropical overtones all flesh out in this creamy
wonderfully expressive Chardonnay 45

37.503 Stag's Leap Karia, Napa Valley - Crisp and
fresh, with aromas of orange blossom, lemon oil and
toasted brioche with sweet cream apple butter finishing
57

37.504 "The Cutrer," Sonoma-Cutrer, Russian River
The fruit aromas of fresh sliced apple and Asian pear are
complimented with citrus notes of lime zest, grapefruit,
and lemon and a floral touch of honeysuckle and orange
blossom 70

SAUVIGNON BLANC/FUME BLANC

37.541 Ferrari-Carano, Fume Blanc, Napa - Aromas
of lime, kiwi, citrus, melon & a touch of grass
complimented by flavors of grapefruit, lemon & lime
with mango & guava finish 33

37.542 St. Supery Dollarhide, Napa
Aromas of grapefruit, lime and Key lime are
encompassed by smoky oak with lemon rind, anise and
a subtle earthen element of wet slate 55

37.543 Bedrock, Sonoma Valley - Aromas of apple,
pear, kiwi, citrus, stone, grapefruit and melon with
favors of grass, gooseberry, grapefruit, lime, melon,
citrus, mineral and flint 45

ROSÉ

37.591 Maison Foucher Chinon Rosé 2020, Loire
Valley, France - With just a short maceration, this dry &
darker yet light-bodied rose makes a great aperitif, or
pairs well with salads and salmon 30

37.521 Muri greis, Trentino-Alto Adige, Italy- Aromas of
white stone fruits and white spring flowers lead the nose.
Reflecting the aromas, the juicy, tangy palate doles out
yellow pear, Rennet apple and a mineral note evoking
crushed oyster shell 33

OLD WORLD

37.522 Bricco delle Ciliegie, Roero Arneis, Italy - Bright
floral notes, white orchard fruit, mint, white flowers, jasmine
all pulse through this super-expressive Arneis. Medium in
body, lemon peel, white flowers and green pear are some of
the notes that linger 44

37.523 Domaine Corsin Macon-Villages, France This
white burgundy has natural citrus flavours and its long-
lasting aromas so fresh on the palate make it so welcome for
the apéritif and with starters 40

37.524 Pommier Petit Chablis, France - Light and floral
on the nose. Straightforward, full and fresh in mouth with
white flowers flavours. Very refreshing on the end. A lots of
gourmandise for this pleasure wine to be drunk on aperitif 40

37.525 Domaine du Carrou Sancerre, France - The
extraordinary aromatics of green apples, pear and jasmine.
The palate reveals incredibly complex Sauvignon Blanc with a
juicy core and a super lively mineral finish 44

RIESLING

37.561 Markus Molitor Haus Klosterberg, Mosel,
Germany - An attractive and fruit-driven nose with notes of
pear, peach, and a hint of smoke. Light-bodied on the palate
but it continues to develop in the glass with a delicate and
elegant finish 42

CHAMPAGNE/SPARKLING WINE

37.581 Korbel Brut, Sonoma - light tasting and crisp with a
balanced, medium dry finish 9 split bottle/32 full bottle