

# Hors D'oeuvres

SCALLOP & GRITS.....	18
seared scallop, sartori grits, prosciutto, orange reduction	
EGGPLANT BRUSCHETTA.....	14
northshore boulangerie sourdough, parmesan, chevre, roasted eggplant, tomato, shaved garlic, shallots	
BISTRO ARTISAN BOARD.....	20
lobster dip, relish, baked olives, northshore boulangerie baguette	
WINE BRAISED OLIVES.....	14
olives, feta cheese, seasonal chutney	
LOBSTER DIP.....	18
artichoke, parmesan, northshore boulangerie baguette	
FILET MIGNON LOLLIPOP.....	18
foxtown heritage meats filet mignon lollipop, bourbon barrel vino demi-glance, pomme sautees	

## Pizza

LA POMME.....	15
mashed potato, parmesan, green onion, shaved garlic, olive oil, black pepper add prosciutto +\$3	
MARGHERITA.....	15
tomato sauce, mozzarella, basil	
LOBSTER DIP.....	15
lobster dip, parmesan	
FOXTOWN HERITAGE MEATS ITALIAN.....	15
foxtown heritage meats italian sausage, tomato sauce, pepperoni, mozzarella	
QUATTRO FORMAGGI.....	15
feta, chevre, mozzarella, parmesan	

## On Draft

BRICK OVEN AMBER.....	7	FLAG DAY ALE.....	7
HOMESTEAD LAGER.....	7	160 ACRE LANDBIER.....	7
TURNERS CREAM ALE.....	7	BREAKWATER LIGHT.....	6
HIDDEN WELL HAZY IPA.....	8	BARREL-AGED.....	9
BEER FLIGHT.....	12	SELTZERS.....	7

Ask your bartender about any new or seasonal selections!

## Canned Pours

WATERMELON MINT WIT.....	6	PIONEER PILS.....	6
TURNERS CREAM ALE.....	6	RIVERWEST STEIN N/A.....	6

## Foxtails

MARGARITA.....	9
tequila flavored elevated seltzer base, lime juice and a hint of orange, served in a rocks tumbler glass with a lightly salted rim and a lime wheel garnish	
FOXTOWN OLD FASHIONED.....	9
bourbon flavored elevated seltzer base, muddled with bitters, luxardo cherries and an orange wedge, garnished with a luxardo cherry and orange peel	
WINTER CREEK TEA.....	9
bourbon flavored elevated seltzer base with fresh lemon juice and pressed pear juice, muddled with bitters and lemon, garnished with a lemon wheel	
CRANBERRY APPLE MOJITO.....	9
white rum flavored elevated seltzer base with fresh mint leaves, cranberry and apple concentrates and a hint of fresh lime, muddled with fresh mint leaves and garnished with a sprig of fresh mint	
MIMOSA.....	9
BLOODY MARY.....	14
MOSCOW MULE.....	14

Ask your bartender about any new or seasonal Foxtails!

## White Wine

RIESLING.....	8	SAINT BRIS SAUVIGNON.....	12/42
PINOT GRIGIO.....	8	CHARDONNAY.....	8
BARONE FINI PINOT GRIGIO....	11/38	LOUIS LATOUR CHADONNAY...	11/38
SAUVIGNON BLANC.....	8	MASCHIO BRUT PROSECCO.....	10/35
BY OTT ROSE.....	13.5/47		

## Red Wine

CS CABERNET.....	9.5/33
THE ZIN, ZINFANDEL.....	10/35
RICKSHAW PINOT NOIR.....	9/32
CAILLOUX BORDEAUX.....	12/42
RED BLEND.....	8.5/30