

# LA CAVE

WINE & FOOD HIDEAWAY

## FROM THE SEA

- gf* \***Hamachi & Tuna Crudo** Pickled Cucumber,  
Truffle Ponzu – 19
- gf* \***Diver Sea Scallop**, Polenta Cake, Shrimp  
Sauce Trumpet Mushroom – 21
- \***Salmon Sashimi Tostada**, Pickled Red Onion,  
Avocado, Sesame Soy Dressing – 17
- Crab Ravioli**, Ricotta, Arugula, Lemon Butter – 21
- gf* **Jumbo Lump Crab Lettuce Cup**, Citrus  
Segment, Lemon Vinaigrette – 21

## FROM THE FARM

- gf* \***Beef Carpaccio**, Mushroom, Caper,  
Truffle Aioli – 18
- Baked Meatball**, Creamy Polenta, Basil,  
House-made Marinara – 15
- gf* **Bacon Wrapped Date**, Blue Cheese Fondue – 15
- V **Fettuccine**, Cacio e Pepe,  
Toasted Breadcrumb – 18
- gf* **Short Rib Taco**, Avocado Crema, Tomato,  
Cilantro – 19

## FROM THE OVEN

- V **Tomato Flatbread**, Micro Mozzarella, Caper, Roasted Tomato – 21
- V **Eggplant Parmesan Flatbread**, Cherry Pepper, Ricotta – 21
- Three Sausage Flatbread**, Chorizo, Italian, Andouille Sausage, Pepperoncini – 23
- \***Beef Filet Flatbread**, Caramelized Onion, Mushroom, Blue Cheese – 23
- Chicken Flatbread**, Thai Basil, Sweet & Sour Chili, Red Onion, Garlic Aioli – 23

## FROM THE GARDEN

- V *gf* **Beet & Burrata Salad**, Arugula, Dijon Vinaigrette – 15
- V *gf* **Baby Kale Salad**, Shaved Apple, Goat Cheese, Almond Vinaigrette – 15
- gf* **Gorgonzola Salad**, Bibb Lettuce, Pickled Onion, Crispy Prosciutto – 15
- La Cave Caesar Salad**, Prosciutto, Lemon Anchovy Dressing – 15
- French Onion Soup**, Puff Pastry, Gruyère Cheese – 14
- V *gf* **Warm Salt-Roasted Beet**, Whipped Goat Cheese, Pistachio – 14

## FROM THE GRILL

- gf* \***Wild Salmon**, Broccolini, Lemon, Caper – 27
- Moroccan Chicken Skewer**, Pear Chutney, Tzatziki, Pita – 23
- gf* \***Prime Flat Iron Steak**, Crushed Fingerling Potato, Au Poivre Sauce – 29
- gf* **Shrimp**, Potato, Piquillo Pepper, Cilantro, Roasted Garlic – 26
- gf* \***Chilean Sea Bass**, Cacciatore Style, Tomato, Castelvetrano Olives, Roasted Peppers – 27
- gf* **Charred Octopus**, Crispy Potato, Fava Bean Puree – 26
- \***Mini Burger**, Chipotle BBQ, Bacon Onion Marmalade, Cheese – 21
- \***Beef Filet Crostini**, Blue Cheese, Truffle Cream – 29
- gf* **Seared Ahi Tuna**, Cream Spinach, Port Wine Reduction – 26

## FROM THE SIDE – 13 EACH

- V *gf* Truffle Mushroom Grits, Pecorino  
V *gf* Gouda Creamed Spinach  
*gf* Crushed Fingerling Potato, Bacon, Sour Cream
- V *gf* Crispy Brussels Sprout, Gochujang  
V *gf* Broccolini, Lemon, Caper  
V Truffle Fries, Parmesan, Chive (+3)

## FROM THE MARKET – 9 each

### FROMAGE

- Saint André • C  
Belgium Fontina • C  
Spanish Manchego • S  
Truffle Tremor • G  
Aged Gouda Holland • C

### BUTCHER

- Soppressata • P  
Salumi Wagyu • C  
Sweet Coppa • P  
Prosciutto di Parma • P

## CHARCUTERIE BOARD 3 & 3 – 44

Served with honey, whole grain mustard, bacon onion  
marmalade, toasted pita, apples

Executive Chef William DeMarco



## VEGAN

(not applicable for guests with soy allergy)

- Roasted Tomato Risotto**, Broccolini – 18
- Impossible™ Tacos**, Pico de Gallo, Avocado  
Almond Crema – 19
- Fettuccine**, Roasted Garlic, Chili, Onion – 18
- Grits**, Almond Cream, Mushroom, Bordelaise – 13
- Vegan Warm Salt Roasted Beets**, Kite Hill  
Ricotta, Pistachio – 14

V Vegetarian

*gf* **Gluten Free Ingredients**

(not applicable for guests with celiac)

\*Consumption of raw and undercooked meat, poultry,  
seafood, shellfish stock, or eggs may increase your risk  
of food-borne illnesses.