



WINE LIST | DILWORTH

WHITE	6 oz glass	2oz taste
Pinot Grigio Wilhelm Walch	10.00	3.50
Bordeaux Blanc (Sauvignon Blanc) JM Barthez	12.00	4.50
Albariño Torres "Pazo das Bruxas"	12.00	4.50
Sauvignon Blanc Satellite	12.00	4.50
Bourgogne Blanc (Chardonnay) Cuvée des Renards	14.00	5.00
Grüner Veltiner Stadt Krems	14.00	5.00
Sancerre (Sauvignon Blanc) Hubert Brochard	15.00	5.50
Chardonnay Styers Family "Westview"	15.00	5.50
RED		
Chianti Classico (Sangiovese) Villa Cafaggio	10.00	3.50
Bordeaux Red Blend Chateau Petit Freylon Cuvee Michael	10.00	3.50
Côtes du Rhône Rouge Château Rochecolombe	10.00	3.50
Malbec Zuccardi	12.00	4.50
Pinot Noir Correspondence Wine Co.	14.00	5.00
Pinot Noir Mulray	15.00	5.50
Cabernet Sauvignon Browne "Heritage"	15.00	5.50
Cabernet/Merlot Chappellet "Mountain Cuvée"	17.00	6.00
Cabernet Sauvignon Priest Ranch	18.00	6.50
Cabernet/Merlot/Zinfandel Devi	20.00	7.00
Brunello di Montalcino Mocali	22.00	7.50
SPARKLING, ROSÉ & DESSERT		
Prosecco Carpena Malvolti	11.00	4.00
Lambrusco Rosé Cleto Chiarli	10.00	3.50
Rosé Correspondence Wine Co.	14.00	5.00
Moscato d'Asti Sant'Evasio	7.00	2.50
Champagne Louis Roederer "Brut Premier" (half bottle)	30.00	
Vin Santo "Uggiano"		9.00

*\$10 corkage fee applies to all wine bottles under \$29.99 and \$2.00 to all bottles or cans of beer consumed on premise



FOX CROFT WINE CO. MENU

SMOKED NUTS# | 8

Smoked and Spiced

MARINATED OLIVES | 6

Lemon Zest and Herbs

FOX CROFT SALAD | 10

Local Greens, Seasonal Veggies, Lemon Vinaigrette, *add Roasted Salmon* or Scallops* + 8*

HOUSE MADE RICOTTA | 12

Lemon, Olives, Black Pepper, Arbequina Olive Oil, Crostini

BURRATA | 14

Caramelized Peaches, Prosciutto, Arugula, Herb Croutons, Orange Agrodolce

TRUFFLE FRIES | 9

Truffle Aioli, Parmesan, Oregano

CHARRED BRUSSELS SPROUTS | 12

Crispy Ham, Red Cabbage, Soy Vinaigrette

CHEESE & CHARCUTERIE ** | Small 17 | Large 28

Artisanal Meats and Cheeses, Olives, Nuts, Cornichons, Lavash

LOCAL MUSHROOM FLATBREAD | 16

Local Mushrooms, Blue Cheese Fondue, Balsamic, Arugula

CHEF'S FLATBREAD | 16

Ask Our Staff About Today's Selection

BEEF SLIDERS* | 14

Onion Jam & Cheddar

HOUSE GROUND BURGER* | 14

Greens, Tomato, Grilled Onion, Truffle Aioli, Choice of Blue Cheese or Cheddar

HOUSE MADE TAGLIATELLE | 16

Summer Squash, Heirloom Tomato, Fennel, Ricotta *add Roasted Salmon* or Scallops* + 8*

ROASTED SALMON* | 22

Summer Vegetables, Confit Potato, Herb Vinaigrette

SEARED SCALLOPS | 24**

Minted Pea Puree, Pickled Strawberries, Crispy Speck, Hazelnut Gremolata

HANGER STEAK* | 22

Charred Corn, Sweet Potato Hash, Arugula Salsa Verde

SIGNATURE DONUTS | 8

Salted Caramel and Chocolate Sauces

NIGHTLY FEATURES**

Ask Our Staff About Tonight's Featured Specials!

* These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
These items may contain nuts. Please notify the staff if you have any food allergies or dietary restrictions prior to ordering