



FOX CROFT WINE CO. MENU

OLIVES | 6

An Assortment with Orange Zest, Thyme, Mint

CHEESE & CHARCUTERIE | small 17 / large 28 / largest 50

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

HOUSE-MADE RICOTTA | 12

Lemon, Olives, Black Pepper, Olive Oil, Crostini

TRUFFLE FRIES | 9

Truffle Aioli, Parmesan, Oregano

CARAMELIZED BRUSSELS SPROUTS # | 12

Crisped Bacon, Sweet Onion, Sweet Potato, Roasted Cashews, Orange Maple Glaze

FOX CROFT SALAD | 11

Local Red & Green Baby Romaine, Oven-Roasted Tomato, Herbed Parmesan Croutons, Creamy Truffle Vinaigrette
add chili marinated shrimp +8 | roasted salmon +9 | scallops* or hanger steak* + 12*

STUFFED ROASTED PEPPER | 15

Goat Cheese, Roasted Mushrooms, Mixed Greens, Red Wine & Mushroom Reduction

ROASTED LOCAL MUSHROOM FLATBREAD | 16

Local Mushrooms, Mozzarella, Parmesan, Arugula, Pickled Onion

FIG & PEAR FLATBREAD | 16

Fig Jam, Grilled Pears, Smoked Prosciutto, Caramelized Onion, Bleu Cheese

CHILI MARINATED SHRIMP | 18

Roasted Potato, Braised Pork Belly, Citrus

HOUSE-MADE RIGATONI | 15

Grilled Red Tail Shrimp, Chorizo, Tomato Gravy, Mustard Greens, Ricotta Salata

HOUSE-GROUND BURGER * | 14

Ground Hanger Steak, Grilled Onions, Pea Shoots, Tomato, Truffle Aioli, Cheese choice of cheddar or bleu cheese

ROASTED SALMON * | 20

Mustard Glaze, Warm Braised Bean Salad, Tomato Ragout, Bok Choy

HANGER STEAK * | 22

Kalbi Glaze, Charred Slaw, Warm Yukon Potato Salad

PORCINI DUSTED SEARED SCALLOPS* | 22

Creamy Polenta, Ricotta Gnocchi, Sautéed Mushrooms with Baby Kale, Beurre Rouge

SIGNATURE DONUTS | 8

Salted Caramel and Chocolate Sauces

CHOCOLATES # | 8

House-Made, Soft Center with Assorted Fillings



WINE LIST | GREENVILLE

	6 oz glass	2oz taste
WHITE		
Chardonnay Domaine St. George	9.00	3.50
Pinot Grigio Wilhelm Walch	10.00	3.75
Sauvignon Blanc Sandy Cove	10.00	3.75
Albariño Torres Pazo das Bruxas	11.00	4.00
Bordeaux Blanc JM Barthez	11.00	4.00
Grüner Veltliner Schloss Gobelsburg	11.00	4.00
Assyrtiko Domaine Papagiannakos	12.00	4.50
Bourgogne Blanc (Chardonnay) Cuvée des Renards	12.00	4.50
Sauvignon Blanc de Ladoucette "Les Deux Tours"	12.00	4.50
RED		
Cabernet Sauvignon Broadside	10.00	3.75
Chianti (Sangiovese) Barone Ricasoli	10.00	3.75
Malbec Alhambra	11.00	4.00
Bordeaux Red Blend Château Recougne	11.00	4.00
Pinot Noir Correspondence Wine Co. "Glencoe"	11.00	4.00
Bourgogne Rouge Cuvée des Renards	12.00	4.50
Cabernet Franc Blend Raats Family "Red Jasper"	13.00	4.75
Priorat Red Blend Black Slate "La Vilella Alta"	13.00	4.75
Zinfandel Carol Shelton "Wild Thing"	13.00	4.75
Cabernet Blend Chappellet "Mountain Cuvee"	17.00	6.25
Cabernet Sauvignon Quilt	18.00	6.50
Merlot Robert Foley	18.00	6.50
SPARKLING, ROSÉ & DESSERT		
Moscato d'Asti G.D. Vajra	9.00	3.50
Refosco Dolce Adesso	9.00	3.50
Rosé of Pinot Noir Correspondence Wine Co. "Glenco"	14.00	5.00
Lambrusco Rosé Cleto Chiarli	11.00	4.00
Prosecco Adami "Brut Garbèl"	11.00	4.00
Champagne Laurent-Perrier Brut (half bottle)	30.00	
Ask About Our Wine Flights		

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