



## WINE LIST | SOUTHPARK

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### WHITE

	6 oz glass	2oz taste
<b>Riesling</b> Reichsgraf von Kesselstatt "RK"	14.00	5.00
<b>Txakolina (Hondarrabi Zuri)</b> Ameztoi	13.00	4.50
<b>Pinot Grigio</b> Wilhelm Walch	10.00	3.50
<b>Bordeaux Blanc (Sauvignon Blanc)</b> JM Barthez	12.00	4.50
<b>Sancerre (Sauvignon Blanc)</b> Hubert Brochard	15.00	5.50
<b>Sauvignon Blanc</b> Elizabeth Spencer	10.00	3.50
<b>Bourgogne Blanc (Chardonnay)</b> Cuvée des Renards	14.00	5.00
<b>Chardonnay</b> Styers Family "Westview"	15.00	5.50

### RED

<b>Bourgogne Rouge (Pinot Noir)</b> Cuvée des Renards	16.00	5.50
<b>Pinot Noir</b> Correspondence Wine Co. "Glencoe"	14.00	5.00
<b>Pinot Noir</b> Mulray	15.00	5.50
<b>Chianti Classico (Sangiovese)</b> Villa Cafaggio	10.00	3.50
<b>Côtes du Rhône Rouge</b> Château Rochecolombe	10.00	3.50
<b>Bordeaux Red Blend</b> Château Petit-Freyron "Cuvée Michael"	10.00	3.50
<b>Malbec</b> Decero "Remelinos Vineyard"	11.00	4.00
<b>Cabernet/ Merlot</b> Chappellet "Mountain Cuvée"	17.00	6.00
<b>Cabernet Sauvignon</b> Browne "Heritage"	15.00	5.50
<b>Cabernet/Merlot/Zinfandel</b> Devi	20.00	7.00

### SPARKLING, ROSÉ & DESSERT

<b>Prosecco</b> Carpena Malvolti	11.00	4.00
<b>Crémant de Bourgogne</b> Cuvée des Renards	14.00	5.00
<b>Lambrusco Rosé</b> Cleto Chiarli	10.00	3.50
<b>Rosé of Pinot Noir</b> Correspondence Wine Co. "Glencoe"	14.00	5.00
<b>Sauternes</b> Émotions de La Tour Blanche		6.00
<b>Champagne</b> Louis Roederer "Brut Premier" (half bottle)	30.00	

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



# FOXCROFT WINE CO. MENU

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**SMOKED NUTS# | 8**  
Smoked and Spiced

**MARINATED OLIVES | 6**  
Lemon Zest and Herbs

**FOXCROFT SALAD | 10**  
Local Greens, Seasonal Veggies, Lemon Vinaigrette, *add Roasted Salmon\* + 8*

**TUNA POKE\* | 18**  
Jalapeño, Cucumber, Sesame Seeds, Cilantro, Soy Vinaigrette, Rice Crackers

**HOUSE-MADE RICOTTA | 12**  
Lemon, Olives, Black Pepper, Arbequina Olive Oil, Crostini

**TRUFFLE FRIES | 9**  
Truffle Aioli, Parmesan, Oregano

**ROASTED BRUSSELS SPROUTS | 12**  
Crispy Ham, Lemon, Soy Vinaigrette

**CHEESE & CHARCUTERIE \*# | 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\* + 8*

**ROASTED SALMON\* | 22**  
Roasted Summer Vegetables, Confit Potato, Herb Vinaigrette

**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!