



FOXCROFT WINE CO. MENU

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 or Scallops* + 8 or add Steak* +10*

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, Roasted Onions, Soy Vinaigrette

BLISTERED SHISHITOS | 10

Spicy Honey, Toasted Sesame Seeds, Lime

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 or Scallops* + 8 or add Steak* +10*

ROASTED SALMON* | 18

Roasted Summer Vegetables, Confit Potato, Herb Vinaigrette

SEARED SCALLOPS* | 22

Smoked Corn Puree, Pickled Peppers, Butter Beans, Crispy Ham

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!

WINE LIST | WAVERLY

	6 oz glass	2oz taste
WHITE		
Moscato d'Asti Sant' Evasio	7.00	2.50
Chardonnay St. George	9.00	3.50
Pinot Grigio Wilhelm Walch	10.00	3.50
Bordeaux Blanc (Sauvignon Blanc) JM Barthez	12.00	4.50
Sauvignon Blanc Satellite	12.00	4.50
Albariño Torres "Pazo das Bruxas"	12.00	4.50
Pinot Blanc Skylark	12.00	4.50
Moscofilero Skouras	12.00	4.50
Chenin Blanc Lieu Dit	13.00	5.00
Bourgogne Blanc (Chardonnay) Cuvee des Renards	14.00	5.00
Riesling Reichsgraf von Kesselstatt "RK"	14.00	5.00
Sancerre (Sauvignon Blanc) Hubert Brochard	15.00	5.50
Chardonnay Styers Family "Westview"	15.00	5.50
RED		
Côtes du Rhône Rouge Château Rochecolombe	10.00	3.50
Malbec Zuccardi	12.00	4.50
Cabernet Sauvignon The Seventy-Five Wine Co.	12.00	4.50
Valpolicella Pra "Morandina"	14.00	5.00
Pinot Noir Correspondence	15.00	5.50
Bourgogne Rouge (Pinot Noir) Cuvee des Renards	15.00	5.50
Rioja Crianza (Tempranillo) Viña Real	15.00	5.50
Pinot Noir Mulray	15.00	5.50
Cabernet Sauvignon Browne "Heritage"	15.00	5.50
Tuscan Red Blend Fabio Motta "Pievi"	15.00	5.50
Cabernet Sauvignon Obsidian Ridge	16.00	5.50
Cabernet/ Merlot Chappellet "Mountain Cuvée"	17.00	6.00
Cabernet/Merlot/Zinfandel Devi	20.00	7.00
SPARKLING, ROSÉ & DESSERT		
Lambrusco Rosé Cleto Chiarli	10.00	3.50
Prosecco Carpena Malvolti	11.00	4.00
Cremant de Bourgogne Cuvee des Renards	14.00	5.00
Rosé of Pinot Noir Correspondence Wine Co. "Glencoe"	14.00	5.00
Rosé of Cinsault Piaugier Sablet	14.00	5.00
Champagne Louis Roederer "Brut Premier" (half bottle)	30.00	
FEATURED FLIGHTS		3, 2oz tastes
Summer Whites		13.50
Barthez Bordeaux Blanc/Skouras Moscofilero/Skylark Pinot Blanc		
Shades of Rosé		14.00
Piaugier Sablet/Correspondence/Cleto Chiarli		
Mediterranean Reds		14.00
Vina Real Rioja/Rochecolombe CDR/Pra Valpolicella		
Fizzy Flight		12.50
Carpena Malvolte Prosecco/Renards Cremant/ Chiarli Lambrusco		

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