WARFIELD'S

Restaurant, Lounge & Bakery

Starters

House Salad 6
Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing

Caesar Salad 6
Chopped romaine, croutons, white anchovies, parmesan crisp

Strawberry 10
Fresh strawberries, baby spinach, frisee Red onion, toasted almonds, lively run goat cheese, honey balsamic vinaigrette,

Mango 10
Hydro Boston lettuce, ripe mango slices, baby arugula, blueberries, toasted cashews, stella blue cheese, blueberry vinaigrette dressing

Small Plates

Sicilian Calamari 14
Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese

Crab Cakes 18
Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Fried Rock Shrimp 16
Fried rock shrimp, toasted garlic, fresh cilantro, jalapeño

Grilled Scallops 18
Grilled U10 scallops, local micro greens, corn cakes, finished with a lemon sauce

Lamb Pops 20
Two herb crusted lamb pops, polenta fries, mixed greens, finished with a rosemary lamb sauce

Thai Chicken Lettuce Wraps 14
Sautéed chicken, ginger, onions, roasted Spanish peanuts, cilantro, fresh mint, served with bibb lettuce, Thai dipping sauce

Road House Burger 14
8 oz. Certified Angus Beef ®, Havarti cheese, beer battered onion rings, BBQ sauce, house-cut fries, pickle

Entrées

Shrimp Tagliatelle 26
Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run Feta Cheese
**Prophecy Dry Rose

Grilled Ribeye 36
16 oz. ribeye, served with mashed potatoes, grilled asparagus, tempura battered mushrooms, finished with a cabernet sauce
*Louis martini Cabernet

Duck Breast 30
Cast iron Skillet seared 10 oz. duck breast, corn cakes, grilled zucchini, summer squash, finished with a port cherry sauce
*Love Story Pinot Noir

Tomahawk Pork Chop 30
16 oz. grilled bone-in chop, arancini, sautéed rainbow swiss chard, finished with a Dijon pork sauce
*Boundary Breaks Dry Riesling

Grilled Rack of Lamb 34
Herb crusted rack of lamb, mixed greens, polenta fries, finished with a rosemary lamb sauce
*louis Martini Cabernet

Eggplant Napoleon 16
Panko crusted eggplant, heirloom tomatoes, prosciutto, fresh mozzarella, finished with a balsamic gastrique
*Love Story Pinot Noir

Recommended Wine Pairing

Dessert

Vanilla Crème Brule 8
Strawberry Shortcake 8
Smores Cheesecake 8

We source ingredients from local organic farms

Wines By the Glass/Bottle

Whites

Zonin pinot Grigio- Italy 7/27

Matua Sauvignon Blanc- NZ 9/35

Salmon Run Riesling- FLX 9/35

Boundary Breaks Dry Riesling- flx 12/47

Cono Sur Unoaked Chardonnay- chile 8/31

Story Point Chardonnay-ca 9/35

Beringer White Zinfandel-ca 8/31

Rosé

Prophecy Dry Rosé-FR 8/31

Reds

King Mendoza Malbec- ar 9/35

Louis Martini Cabernet Sauvignon-ca 9/35

Casillero Diablo Merlot-chile 8/31

Story Point Pinot Noir-Italy 9/35

Prosecco

La Marca- Italy 9/35

Craft Cocktails

White Sangria 9
Crisp white wine, fresh fruits and citrus

Lemon Gin Fizz 8
Gin, fresh lemon juice, soda water

Pink Lemonade 8
Vodka, sour mix, cranberry

Bubble Red 10
Vodka, peach schnapps, grenadine, splash soda

Pink Bikini 10
Coconut rum, Vodka, grenadine, Pineapple

Frozen Cocktails

Melon Pineapple Colada 8

Margarita 8

Salted Caramel Mudslide 10

NA Beverages

Soft Drinks & Juices

Coke - Sprite - Diet - Ginger ale
Raspberry tea – Unsweet iced tea 2.25

FL Coffee - Herbal Teas –
Hot Cocoa 2.25

Specialty Coffee

Espresso Single- 3 | Double- 5
Cappuccino | 3.50

Wines by the Bottle

Whites

Dr. Frank Semi-Dry Riesling-flx 45

Rodney Strong Chardonnay-CA 32

Diamond Sancerre-FR 35

Reds

Groth Cabernet Sauvignon-CA 90

Hess Cabernet Sauvignon-CA 42

Dr. Frank Cabernet Sauvignon-flx 36

Tangley Oaks Merlot-CA 48

Beer Draft Pints 6

Seasonal Local Craft Beer
Please Ask Server for current selections

Seltzer Black Cheery 6

Beers by the Bottle

Land Shark 4
Labatt's blue 4
Blue Light 4
Duvel 6
Mic Ultra 4
Coors Light 4
Bud Light 4
1911 Hard Cider 6