



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

ROASTED BEET 12

BUTTER LETTUCE, BABY ARUGULA, ROASTED BEETS, TOASTED WALNUTS, POMEGRANATE, GOAT CHEESE, POMEGRANATE DRESSING

APPLE FIG ALMOND 12

BUTTER LETTUCE, BABY SPINACH, SLICED APPLES, FRESH FIGS, TOASTED ALMONDS, ENDIVE, SMOKED GOUDA, FIG VINAIGRETTE

SMALL PLATES

SICILIAN CALAMARI 15

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

CHOCOLATE COFFEE CRUSTED HANGER STEAK 20

SLICED HANGER STEAK, SCALLION POTATO CAKES, SCALLION VINAIGRETTE

SEARED SCALLOPS 18

U10 SCALLOPS, SLICED BACON, POACHED EGG, SAUTÉED FRISEE

CHIPOTLE CHICKEN SKEWERS 14

TWO SKEWERS, ONION, CILANTRO, BASIL, SPANISH RICE

BRIE BACON BURGER 16

8 OZ. CERTIFIED ANGUS BEEF ®, MELTED BRIE CHEESE, THICK-CUT BACON SLICES, CARAMELIZED ONIONS, LETTUCE, TOMATO, TOASTED BRIOCHE ROLL, 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 39

16 OZ. RIBEYE, ROASTED MINI HONEY-NUT SQUASH, FRIES, BEER BATTERED ONION RINGS, FINISHED WITH A CABERNET SAUCE
*LOUIS MARTINI CABERNET

DUCK BREAST 30

SKILLET SEARED DUCK BREAST, MUSHROOM RISOTTO, RED WINE POACHED PEAR, FINISHED WITH A CABERNET DUCK SAUCE
*LOVE STORY PINOT NOIR

TERIYAKI PORK CHOP 28

PAN SEARED CHOP, MASHED POTATOES, APPLE CHUTNEY, FINISHED TERIYAKI SAUCE
*BOUNDARY BREAKS DRY RIESLING

GRILLED RACK OF LAMB 34

HERB CRUSTED RACK OF LAMB, SPÄTZLE, BRUSSELS SPROUTS, FINISHED WITH A ROSEMARY LAMB SAUCE
*LOUIS MARTINI CABERNET

TOFU VEGETABLE STIR FRY 20

NAPA CABBAGE, MUSHROOMS, SNOW PEAS, BAMBOO SHOOTS, WATER CHESTNUTS, CARROTS, GINGER
*LOVE STORY PINOT NOIR

**RECOMMENDED WINE PAIRING*

DESSERT

PUMPKIN CRÈME BRÛLE 8

APPLE CRISP 8

CHOCOLATE PEANUT BUTTER CAKE 8

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 11/43

CRAFT COCKTAILS

CARAMEL APPLE 8

SALTED CARAMEL VODKA, CHILLED
APPLE CIDER

LEMON GIN FIZZ 9

HENDRICKS GIN, LEMON, SODA WATER

AUTUMN CAPE CODDER 10

VODKA, CRANBERRY JUICE, APPLE
LIQUEUR, FRESH CRANBERRIES

PEAR COLLINS 9

GIN, PEAR PUREE, CLUB SODA

PUMPKIN MARTINI 10

VODKA, PUMPKIN SPICE LIQUEUR, CREAM,
HAZELNUT LIQUEUR

HARVEST MARGARITA 11

APPLE CIDER, PEAR JUICE, GRAND MARNIER,
TEQUILA, SOUR MIX, CINNAMON STICK

KIR ROYALE 12

PROSECCO, CRÈME DE CASSIS, LEMON
TWIST

NA BEVERAGES

SOFT DRINKS & JUICES

COKE - SPRITE - DIET - GINGER ALE
RASPBERRY TEA – UNSWEET ICED TEA 2.25

FINGER LAKES 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

SEASONAL LOCAL CRAFT BEER
PLEASE ASK SERVER FOR
CURRENT SELECTIONS

SELTZER BLACK CHEERY 6

BEERS BY THE BOTTLE

YUENGLING 4

LABATT'S BLUE 4

BLUE LIGHT 4

DUVEL 6

MIC ULTRA 4

COORS LIGHT 4

BUD LIGHT 4

BRECKENRIDGE VANILLA PORTER 6

1911 HARD CIDER 6