

## 1000° BRICK OVEN PIZZAS

### MARGHERITA

Hand tossed crust, house tomato sauce, fresh buffalo milk mozzarella, fresh basil, oregano, extra virgin olive oil, aged pecorino cheese

### PEPPERONI & CORN ON THE COB

Hand tossed crust, peppered ricotta corn sauce, fresh buffalo milk mozzarella, cherry tomatoes, house-smoked corn on the cob, fresh basil, extra virgin olive oil, aged pecorino cheese

### ITALIAN SAUSAGE, ROSEMARY, & PISTACHIO

Hand tossed crust, house-made Italian verde sauce, salted pistachios, fresh buffalo milk mozzarella, Italian sausage, shaved red onion, pecorino cheese, fresh rosemary, red pepper oil

### SOPPRESSATA & CARAMELIZED ONIONS

Hand tossed crust, vodka basil sauce, Italian soppressata, Loon Juice caramelized onions, balsamic roasted mushrooms, fresh buffalo milk mozzarella, feta and micro-arugala

\$25. 16" PIZZAS (SERVES 2)

10" gluten free crusts available. \$16

*All pizzas available as vegetarian.*

## DRY AGED DOUBLE PORTERHOUSE

*New!* A hand cut, dry aged, USDA-Certified 24oz Double Porterhouse. Served with house made black garlic compound butter on a bed of local greens, dressed with a tarragon vinaigrette.

Serves 2, \$55

*Ask about our accompanying side for 2! Changes weekly.*

## OREGANO CHOPPED SALAD

*New!* Locally grown salad greens and radicchio dressed in a house-made oregano vinaigrette.

With cherry tomatoes, julienned red onion, pepperoncinis, Genoa salami, 10 month aged shaved Parmesan cheese and crisp roasted garbanzo beans

*Serves 2 as a side salad or 1 as an entree. \$14*

## 4D NACHOS

Sauced ground beef, smokey beer cheese sauce, pickle pico, kettle chips, mustard aioli & pickled jalapeño \$18

## CHEESE & CHARCUTERIE BOARD

A rotating selection of artisan cheeses and specialty cured meats, accompanied by slices of fresh fruit, grilled bread and jams \$25

## CARAMEL MACCHIATO CAKE

Layers of caramel gelato, Four Daughters Pinot Noir dark chocolate cake, espresso gelato, and our kitchen's special toffee, topped with house-made salted caramel and whipped cream

Serves 2, \$14

# FOUR DAUGHTERS WINE & LOON JUICE FLIGHTS

## WHITE WINES

Flight \$11

6 1-oz pours

## RED WINES

Flight \$11

6 1-oz pours

## ROSÉ

Flight \$11

6 1-oz pours

## LOON JUICE

Flight \$11

6 3-oz pours

## SPECIALTY FLIGHT

Flight \$11

6 1-oz pours

## WHITE

TAKE HOME

### APHROGRISIAC

Bottle \$20.95 | Glass \$7

### WHITE OAK

Bottle \$23.95 | Glass \$7

### LA CRESCENT

Bottle \$20.95 | Glass \$7

### ESTATE FIELD BLEND

Bottle \$23.95 | Glass \$7

### ESTATE BRIANNA

Bottle \$23.95 | Glass \$7

### MOSCATO

Bottle \$20.95 | Glass \$7

## ROSÉ

TAKE HOME

### BRIANNA BLUSH

2-pack \$21 | Glass \$7

### POLYGON ROSÉ

Bottle \$20.95 | Glass \$7

### SANGIO ROSÉ

Bottle \$20.95 | Glass \$7

### FROU FROU

Bottle \$20.95 | Glass \$7

### FRONK

Bottle \$20.95 | Glass \$7

### SANGRIA ROSA

Bottle \$21 | Glass \$8

## RED

TAKE HOME

### ESTATE MARQUETTE NOUVEAU

Bottle \$25.95 | Glass \$8

### MARQUETTE EMVEE

Bottle \$26.95 | Glass \$8

### BIG BOY BLEND

Bottle \$29.95 | Glass \$8

### CORN FARM CAB

Bottle \$45.95 | Glass \$10

### SANGIOVESE

Bottle \$27.95 | Glass \$8

### VELVET HAMMER

(PORT STYLE)

Bottle \$31 | Glass (3oz) \$8

### PINOT NOIR RESERVE

WINE CLUB EXCLUSIVE!

Bottle \$32.95

## LOON JUICE

TAKE HOME

### HONEYCRISP

6-pack \$11.95 | Glass \$7

### GROW A PEAR

6-pack \$11.95 | Glass \$7

### ROSE, EH?

6-pack \$11.95 | Glass \$7

### STRAWBERRY SHANDY

6-pack \$11.95 | Glass \$7

### EXTRA JUICY

6-pack \$11.95 | Glass \$7

### MANGO GRAPEFRUIT

6-pack \$11.95 | Glass \$7

## SPECIALTY

TAKE HOME

### BERRY VINE COOLER

4-pack \$29 | Glass \$7

### TROPICAL VINE COOLER

4-pack \$29 | Glass \$7

### SANGRIA ROSA

Bottle \$21 | Glass \$8

### SANGRIA BLANCA

Bottle \$21 | Glass \$8

### PINOT NOIR

Bottle \$20.95 | Glass \$7

### WHITE VELVET

(PORT STYLE)

Bottle \$31 | Glass (3oz) \$8

### SPARKLING RIESLING

4-pack \$21 | Glass \$7

JOIN THE FOUR DAUGHTERS WINE CLUB! ASK US FOR DETAILS ON PERKS YOU CAN RECEIVE TODAY! (HINT: FREE GLASSES)

# Weekend Brunch Menu

## **FOUR DAUGHTERS BRUNCH BOARD**

Candied bacon, house-made maple sausage, Italian capicola, freshly-baked pretzeled croissant, beignets with a hazelnut drizzle, marinated mozzarella, aged Parmesan, brie, pears, house-made jam, honeycomb, dried figs and almonds

*Serves 2*

\$25

## **BOTTOMLESS MIMOSA**

Featuring Four Daughters Sparkling Riesling

\$12

## **MIMOSA**

\$7