

# TASTE 1864

at Renault

## DINNER

STARTERS	MAINS
<p><b>Charcuterie Board 27</b> <i>chef selection of cheese, cured meats, preserves, seasonal accoutrements</i></p> <p><b>Cheese Board 25</b> <i>chef selection of cheese, preserves, dried fruit, nuts, dark chocolate</i></p> <p><b>Crab Croquettes 19</b> <i>jumbo lump crab, remoulade</i></p> <p><b>Crispy Fried Calamari 16</b> <i>fried kale, chili aioli</i></p> <p><b>Baked Brie 16</b> <i>drizzled with balsamic reduction, toasted pistachios and pomegranate seeds</i></p> <p><b>Bavarian Pretzel 16</b> <i>spicy dijon, cheese sauce, honey mustard</i></p> <p><b>Chicken Wings 15</b> <i>buffalo, honey BBQ, or bacon thai chili</i></p>	<p><b>Portobello Sandwich 15</b> <i>herb roasted portobello, boursin cheese spread, onion shallot jam, toasted ciabatta, dressed with arugulla fries</i> (Optional gluten free bun)</p> <p><b>Renault Smashburger 18</b> <i>double smashed LaFrieda beef patties, cooper sharp cheese, pickles, house made sauce, toasted brioche bun, fries</i> <i>add bacon +4 add fried egg +2</i> (Optional gluten free bun)</p> <p><b>Pizza du Jour 18</b> <i>ask your server about our daily pizza selection made with our house made Neapolitan dough and quality toppings</i></p> <p><b>Short Rib Pappardelle 26</b> <i>braised short rib, red wine rosemary pomodoro, pappardelle pasta</i></p> <p><b>Veal Porterhouse 28</b> <i>white bean ragout, broccolini, au poivre sauce</i></p> <p><b>French Chicken 28</b> <i>french chicken breast, wild rice, crimini mushroom, pearl onions, white wine herb sauce</i></p> <p><b>Lobster 35</b> <i>lobster, shrimp, scallops, sherry cream sauce, peas, fennel, potato, flaky pie shell</i></p> <p><b>NY Strip 42</b> <i>boursin mash, roasted beet demi, patty pan squash, baby carrots</i></p>
SOUP & SALAD	
<p><b>Five Onion Soup 12</b> <i>caramelized onions, thyme infused beef broth, gruyere cheese</i></p> <p><b>Potato Leek Soup 12</b> <i>chive oil, baguette crisp</i></p> <p><b>Caesar Salad 12</b> <i>romaine heart, shaved parmigiano, focaccia crisp, house made dressing</i></p> <p><b>Burrata Cheese 15</b> <i>arugula, spinach blend, roasted tomatoes, roasted fennel, lemon EVOO with a balsamic glaze</i></p> <p><b>Renault Winter Salad 15</b> <i>kale, field greens, candied pecans, craisins, red onion, apples, bacon, blue cheese, maple bourbon dressing</i></p>	
<p>Salad Add Ons: Grilled Chicken 7   Grilled Shrimp 10</p>	SIDES
	<p><b>Sauteed Broccolini 9</b></p> <p><b>Creamy Mac &amp; Cheese 9</b></p> <p><b>French Fries 9</b></p> <p><b>Boursin Mashed 9</b></p>

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## LUNCH

SANDWICHES	STARTERS
<p><b>Renault Smashburger 18</b>  <i>double smashed LaFrieda beef patties, cooper sharp cheese, pickles, house made sauce, toasted brioche bun</i>  <i>add bacon +4 add fried egg +2</i></p> <p><b>Chicken Cordon Blu 16</b>  <i>crispy fried chicken, ham, gruyere, horseradish dijonnaise</i></p> <p><b>Portabella Sandwich 14</b>  <i>herb roasted portabella, roasted sweet onion and shallot spread, arugula, boursin cheese, toasted ciabatta</i>  <i>(Optional gluten free bun)</i>  <i>sandwiches served with french fries</i></p>	<p><b>Charcuterie Board 27</b>  <i>chef selection of cheese, cured meats, preserves, seasonal accoutrements</i></p> <p><b>Cheese Board 25</b>  <i>chef selection of cheese, preserves, dried fruit, nuts, dark chocolate</i></p> <p><b>Bavarian Pretzel 16</b>  <i>cheese sauce, honey mustard, spicy dijon</i></p> <p><b>Chicken Wings 15</b>  <i>buffalo, honey BBQ, or bacon thai chili</i></p>
<b>PIZZA</b>	<b>SOUP &amp; SALAD</b>
<p><i>our neapolitan dough is made in house by our pastry team</i></p> <p><b>Pepperoni 18</b>  <i>mozzarella, pepperoni, basil oil drizzle</i></p> <p><b>White 18</b>  <i>ricotta, sundried tomatoes, broccoli, oil &amp; garlic</i></p> <p><b>Margarita 18</b>  <i>robust sauce, fresh mozzarella, basil, EVOO</i></p> <p><i>*optional cauliflower crust available \$2.00 more  - contains dairy</i></p>	<p><b>Five Onion Soup 12</b>  <i>caramelized onions, thyme infused beef broth, gruyere cheese, crostini</i></p> <p><b>Potato Leek Soup 12</b>  <i>chive oil, baguette crisp</i></p> <p><b>Caesar Salad 12</b>  <i>romaine heart, shaved parmigiano, focaccia crisp, house made dressing</i></p> <p><b>Renault Winter Salad 15</b>  <i>kale, field greens, candied pecans, craisins, red onion, apples, bacon, blue cheese, maple bourbon dressing</i></p>
<b>MAINS</b>	<p>Salad Add Ons: Grilled Chicken 7   Grilled Shrimp 10</p>
<p><b>French Chicken 28</b>  <i>french chicken breast, wild rice, crimini mushroom, pearl onions, white wine herb sauce</i></p> <p><b>Short Rib Pappardelle 28</b>  <i>braised short rib, red wine rosemary pomodoro, pappardelle pasta</i></p>	<b>SIDES</b>
	<p>Sauteed Broccolini 9  Creamy Mac &amp; Cheese 9  French Fries 9  Boursin Mashed 9</p>

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## BRUNCH

MAIN	STARTERS
<p><b>Shrimp &amp; Grits</b> 20 <i>sauteed jumbo shrimp, cheesy local grits, smoked sausage, creole beurre blanc</i></p> <p><b>French Omelet</b> 14 <i>creme fraiche, chives, baby green salad</i></p> <p><b>Croissant Breakfast Sammy</b> 14 <i>croissant bun, fluffy baked egg, Cooper Sharp cheese, Taylor pork roll, breakfast potatoes</i></p> <p><b>French Toast</b> <i>classic 9 Nutella &amp; strawberries</i> 14</p> <p><b>Smoked Salmon</b> 16 <i>cream cheese, heirloom tomato, red onion, capers, bagel</i></p> <p><b>Renault Smashburger</b> 18 <i>double smashed LaFrieda beef patties, cooper sharp cheese, pickles, house made sauce, toasted brioche bun</i> <i>add bacon +4 add fried egg +2</i></p> <p><b>Chicken Cordon Blu</b> 16 <i>crispy fried chicken, ham, gruyere, horseradish dijonnaise</i> <i>(Optional gluten free bun)</i> <i>sandwiches served with fries</i></p>	<p><b>Charcuterie Board</b> 27 <i>chef selection of cheese cured meats, preserves, seasonal accoutrements</i></p> <p><b>Cheese Board</b> 25 <i>chef selection of cheese, preserves, dried fruit, nuts, dark chocolate</i></p> <p><b>Bavarian Pretzel</b> 16 <i>cheese sauce, honey mustard, spicy dijon</i></p> <p><b>Chicken Wings</b> 15 <i>buffalo, honey BBQ, or bacon thai chili</i></p> <p><b>Baked Brie</b> 16 <i>drizzled with balsamic reduction, toasted pistachios and pomegranate seeds</i></p> <p><b>Cafe La Fleur Pastry Basket</b> 17 <i>one each of our butter croissant, chocolate croissant, cruffin &amp; muffin</i></p>
<p><b>PIZZA</b></p>	<p><b>SOUP &amp; SALAD</b></p>
<p>our neapolitan dough is made in house by our pastry team</p> <p><b>Pepperoni</b> 18 <i>mozzarella, pepperoni, basil oil drizzle</i></p> <p><b>White</b> 18 <i>oil &amp; garlic, ricotta, sundried tomatoes, broccoli</i></p> <p><b>Margarita</b> 18 <i>robust sauce, fresh mozzarella, basil, EVOO</i> <i>*optional cauliflower crust available- contains dairy</i></p>	<p><b>Five Onion Soup</b> 12 <i>caramelized onions, thyme infused beef broth, gruyere cheese, crostini</i></p> <p><b>Potato Leek Soup</b> 12 <i>chive oil, baguette crisp</i></p> <p><b>Burrata Cheese</b> 15 <i>arugula, spinach blend, roasted tomatoes, roasted fennel, lemon EVOO with a balsamic glaze</i></p> <p><b>Caesar Salad</b> 12 <i>romaine heart, shaved parmigiano, focaccia crisp, house made dressing</i></p> <p><b>Renault Winter Salad</b> 15 <i>kale, field greens, candied pecans, craisins, red onion, apples, bacon, blue cheese, maple bourbon dressing</i></p>
<p><b>SIDES</b></p>	<p>Salad Add Ons: Grilled Chicken 7   Grilled Shrimp 10</p> <p><b>Fresh Fruit Plate</b> 9 <i>add Granola &amp; Renault Honey &amp; Yogurt</i> 5</p>
<p><b>Applewood Smoked Bacon</b> 6</p> <p><b>Virginia Ham</b> 6</p> <p><b>Taylor Pork Roll</b> 6</p> <p><b>Turkey Sausage</b> 6</p> <p><b>Toasted Bagel with Cream Cheese</b> 5</p> <p><b>Toast: White, Wheat, Rye</b> 3</p>	

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# RENAULT SIGNATURE WINES

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## RED

**Rouge** - Cedar Notes, Light Body 12 / 45  
**Meritage** - Cloves & Cherry, Full Body 12 / 45  
**Cabernet Franc** - Black Pepper Notes, Full Body 12 / 45

## WHITE & ROSÉ

**Rosé** - Pomegranate & Cherry Notes, Dry 12 / 45  
**Fleur de Blanc** - Fruit, Floral, Off-Dry 12 / 45  
**Chardonnay Reserve** - Dry, Apple Finish 12 / 45  
**Riesling** - Melon Notes, Semi-sweet 12 / 45

**CHAMPAGNE** American Champagne, Reserve - Citrus, Dry 14 / 55    **Pink Champagne Reserve** - Fruity, Dry 14 / 55  
& **SPARKLING** Sparkling Cider - Crisp, Dry 14 / 55    **Blueberry** - Semi-Sweet 14 / 55

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**FLIGHTS**    **Louie Special** Choose any 4 Wines 22    |    **Renault Premier** Choose 4 Wines & 1 Champagne 26

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## BOTTLE BEER

### DOMESTIC 7 / 32

*Michelob Ultra, Bud Light,  
Budweiser, Coors Light, Miller Lite, Yuengling  
Sam Adams Boston Lager, Dogfish 60 Minute IPA*

### IMPORTED 8 / 37

*Modelo, Stella Artois, Corona, Corona Light,  
Heineken, Heineken Light*

### HARD SELTZER/ICED TEA 10 / 42

*White Claw - Black Cherry or Mango*

*High Noon - Peach or Pineapple*

*Sun Cruiser Iced Tea Vodka*

*Renault Blueberry Sparkling Hard Cider*

## DRAFT BEER

Available by the Glass & Pitcher  
Inquire of our Seasonal Selections

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## SANGRIA

GLASS 12 / PITCHER 40

### WHITE

*Crisp White Wine, Elderflower Liqueur, Fresh Juice Blend*

### RED

*Spiced Red Wine, Brandy, Orange Juice, Citrus Blend*

### BLUSH

*Rosé, White Wine, Pear Juice, Elderflower Liqueur  
Vodka, White Grape, Cranberry & Lemon Juice*

## COCKTAILS

### TASTE OLD FASHIONED 14

*Maker's Mark, Simple Syrup, Angostura Bitters, Orange*

### RENAULT SOUR 14

*Maker's Mark, Cabernet Franc, Agave, Lemon and Lime Juice*

### LAVENDER LEMON DROP MARTINI 16

*Vodka, House Made Lavender Simple Syrup, Lemon Juice*

### RAINBOW COOKIE MARTINI 16

*Vanilla Vodka, Amaretto, Frangelico, Pineapple Juice*

### ESPRESSO MARTINI 16

*Tito's Vodka, Chocolate Liqueur, Espresso*

### WINTER CHILL 14

*Espolon Tequila, Agave Syrup, Lime Juice, Cucumber  
Jalapeno, Tajin Rim*

### GOLDEN HARVEST 12

*Crown Royal Apple, Sparkling Hard Apple Cider, Carmel Apple  
Butter, Club Soda*

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## JOIN THE WINE CLUB AT RENAULT

Receive 3 signature Renault bottles per quarter, along with  
discounts on great events for you & your family throughout the year!

Scan the QR code for more information.

