

Charcuterie & Cheese -for two-\$24- -for four-\$38-
daily selection local & international cured meats, cheeses,
assorted artisan mustards & jams/preserves, honeycomb,
grissini, crisps, crackers, and more depending on the chefs'
mood today!

Heirloom Tomatoes & Burrata -\$16-
avocado, oregano gremolata, garlic croutons,
meritage-balsamic reduction

Caesar Salad -\$11-
romaine, butter-garlic croutons, parmigiano reggiano, caesar
dressing

Summer Garden Strawberries & Chevre Salad -\$14-
frisee, baby mustards & pickled watermelon rind, toasted
almonds, white balsamic vinaigrette

Soupe à l'Oignon - \$10-
fancy onion soup, gruyere & raclette, sourdough baguette,
chives

Chilled Tuna Poke Bowl - \$22-
sticky rice, japanese pickles, soybeans, radish, avocado, sesame
& soya, furiyake

Warm Flatbread Bruschetta - \$16-
mozzarella & parmigiano reggiano, summer garden tomatoes,
garlic, basil & cold pressed olive oil, sea salt

Warm Fat-Belly Pretzel - \$14-
stout-pickled mustard seed & jalapeno queso, bavarian sweet
mustard

Spicy Tomato-Jalapeno Arancini - \$14-
queso fresco, avocado crema

Renault Double Smash Burger - \$16-
bacon, cooper sharp & pickle chips, caramelized onion
remoulade, potato bun
add fried egg - \$3-

Louie's Dip - \$18-
braised beef, pork, chicken, raclette, hot mustard, baguette,
"au jus"

Chilled Chicken Salad Po'Boy - \$16-
green grapes, crispy leeks, tarragon mayonnaise

Drunken Polpetta Sub - \$18-
Renault cabernet meatballs & marinara, hot cherry peppers,
aged provolone, "philly" roll

Taste 1864 Mussels Pot - \$22-
black mussels, lager-bouillabaisse, garden herbs, chevre,
garlic-focaccia

Broiled Blue Crabcake - \$30-
spring pea greens salad, peas, tendrils & snap peas, mustard
seed-lemon vinaigrette

Grilled Steak & Chips - \$28-
olive oil & herb compressed prime beef skirt steak, hand cut
"chips" & grilled asparagus, bourbon aioli

Fried, Confit Chicken Leg -Single \$24- -Double \$32-
heirloom russian blue potato salad, coleslaw, garlic-dill
pickled garden vegetables, white bbq sauce

TASTE

— EST. 1864 —

Sausage & Peppers Pie 700°
wild boar italian sausage & roasted
peppers pizza, garlic, oregano,
parmigiano reggiano
- \$23-

Margherita
garden tomato, basil, buffalo mozzarella
- \$20-

Chicken Caesar Salad Pizza
woodstone oven fired white pie,
stracchino & mozzarella, garlic,
parmigiano reggiano & olive oil; chilled
baby gem romaine caesar salad & grilled
chicken breast, white anchovies
- \$24-

Pie just for you...
build your own pizza, choose any *3
items:

cherry peppers	roasted peppers	pepperoni
spinach	onions	salami
goat cheese	jalapenos	bacon
aged provolone	tomatoes	polpetta
truffle pecorino	wild mushrooms	grilled chicken

- \$23- *additional items 2\$ each

French Fries
sea salt, sarawak pepper & herbs
- \$4-

(3) Cheese Fries
raclette, cooper sharp, parmigiano
reggiano
- \$7-

House Secret Seasoned Potato Chips
- \$4-

Truffle Macaroni & Cheese
wild mushrooms, brown butter crumbs,
herbs
- \$9-

Garden Salad
greens, cherry tomatoes & cucumbers,
dressing
- \$6-

Grilled Asparagus
sea salt & lemon, olive oil
- \$6-

TASTE 1864

at Renault

ALL DAY

STARTERS	SOUP & SALAD
Charcuterie Board 27 chef selection of cheese, cured meats, preserves, seasonal accoutrements Dipping Board 25 garlic hummus, shallot bacon spread, olive tapenade, spreadable french cheese, assorted bread and crostinis Bavarian Pretzel 16 cheese sauce, spicy dijon, cinnamon sugar cream cheese Chicken Wings 15 buffalo, honey BBQ, or bacon thai chili	Five Onion Soup 12 caramelized onions, thyme infused beef broth, gruyere cheese, crostini Asparagus Bisque 12 asparagus florets, chives Caesar Salad 12 romaine heart, shaved parmigiano, focaccia crisp, house made dressing Spinach Salad 14 baby leaf spinach, arugula, red onion, hard boiled egg, marinated grape tomatoes, bacon dijon dressing Summer Strawberries & Chevre Salad 16 frisee, baby mustards, watermelon rind, toasted almonds, white balsamic vinaigrette Salad Add Ons: Grilled Chicken 7 Grilled Shrimp 10
SANDWICHES	MAINS
Renault Smashburger 18 double smashed LaFrieda beef patties, cooper sharp cheese, pickles, house made sauce, toasted brioche bun add bacon +4 add fried egg +2 Pesto Chicken Sandwich 16 grilled chicken breast, fontina cheese, sun dried tomato pesto, grilled zucchini, balsamic glaze, toasted focaccia roll Reuben 18 corn beef, sauerkraut, swiss cheese, russian dressing, rye bread sandwiches served with french fries (Optional gluten free bun)	Broiled Blue Crabcake Single...28 Double...38 herb roasted gold potatoes, buttered green peas & snap peas, tendrils, puree Fried Confit Chicken Leg Single...20 Double...28 heirloom russian blue potato salad, coleslaw, garlic dill pickled garden vegetables, white bbq sauce Pappardelle Bolognese a la Polpette 34 pappardelle pasta, basil & oregano, baby heirloom tomatoes & cabernet meatballs, meat sauce, pecorino romano Grilled Bourbon Brined Pork Chop 38 pan fried sarawak pepper spaetzle, nj corn-fava beans succotash, herb jus
PIZZA	
our neapolitan dough is made in house by our pastry team Pepperoni 18 mozzarella, pepperoni, basil oil drizzle White 18 garlic cream sauce, broccoli rabe, sun dried tomatoes, shredded mozzarella, prosciutto Margarita 18 robust sauce, fresh mozzarella, basil, EVOO *optional cauliflower crust available \$2.00 more - contains dairy	
SIDES	
Creamy Mac & Cheese 9 French Fries 9 Broccoli Rabe 9 Wild Rice 9	Pan Seared Prime NY Strip Steak 42 12oz strip steak, blue cheese pommes puree & pepper bacon wrapped asparagus, sauce bordelaise

RENAULT SIGNATURE WINES

RED

Rouge - Cedar Notes, Light Body	GL/BT \$12 / \$45
Meritage - Cloves & Cherry, Full Body	\$12 / \$45
Cabernet Sauvignon - Dry, Jammy	\$12 / \$45
Cabernet Franc - Black Pepper Notes, Full Body	\$12 / \$45
Port - Dessert, Chocolate, Raisin, Jammy	\$12 / \$45

CHAMPAGNE & SPARKLING

American Champagne, Reserve - Citrus, Dry	\$14 / \$55
Sparkling Cider - Crisp, Dry	\$14 / \$55
Pink Champagne Reserve - Fruity, Dry	\$14 / \$55
Blueberry - Semi-Sweet	\$14 / \$55

WHITE & ROSÉ

Rosé - Pomegranate & Cherry Notes, Dry	GL/BT \$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

JOIN THE LEGACY CLUB AT RENAULT

Receive 3, 6, or 12 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.



FLIGHTS

Louie Special Choose any 4 Wines **\$22**
Renault Premier Choose 4 Wines & 1 Champagne **\$26**

BOTTLE BEER

BOTTLE/ BUCKET (5)

DOMESTIC \$7 / \$32
Michelob Ultra, Bud Light,
Coors Light, Miller Lite, Yuengling

IMPORTED \$8 / \$37
Modelo, Stella Artois, Corona, Corona Light,
Heineken, Heineken Zero, Dos Equis

CRAFT \$8 / \$37
Voodoo Ranger IPA, Sierra Nevada, Founders
IPA, Allagash White

HARD SELTZER/ICED TEA CAN \$10 / BUCKET \$42
Surfside- Lemonade, Strawberry Lemonade,
 Raspberry Lemonade

High Noon - Peach, Pineapple

Sun Cruiser Iced Tea Vodka

Renault Blueberry Sparkling Hard Cider

DRAFT BEER

Available by the Glass & Pitcher
 Choice of Seasonal Selections

SANGRIA

GLASS \$12/ PITCHER \$38

Light, Crisp & Citrusy with a Smooth
Renault Wine Finish
Choice of- White, Blush, Red

MOCKTAILS

Lavender Lemon Drop Mocktail
 House-Made Lavender Simple Syrup,
 Lemonade
\$8

Blackberry Fields
 Blackberry Puree, Lime Juice, Ginger Beer
\$8

Coconut Lime Cooler
 Coconut Puree, Mint, Lime, Simple Syrup,
 Club Soda
\$8

Strawberry Basil Refresher
 Strawberries, Basil, Lemonade, Club Soda
\$10

SIGNATURE COCKTAILS

Lavender Lemon Drop

Vodka, House Made Lavender Simple Syrup, Lemon
 Juice
\$16

Taste Old Fashioned

Maker's Mark, Sugar Cube, Angostura Bitters, Orange,
 Cherry Soaked in Cabernet Sauvignon
\$15

Espresso Martini

Vanilla Vodka, Chocolate Liqueur, Kahlua, Fresh
 Espresso
\$16

Hugo Spritz

Elderflower Liqueur, Mint, Cucumber, American
 Champagne, Club Soda
\$16

Passion Star Martini

Vanilla Vodka, Passionfruit Liqueur, Passionfruit
 Puree, Lime Juice, Simple Syrup, Side of American
 Champagne
\$16

SEASONAL COCKTAILS

Coconut Mojito

Malibu, Mint, Coconut Puree, Club Soda
\$14

Prickly Pear Margarita

Tequila Blanco, Lime Juice, Agave, Orange Juice, Prickly
 Pear Puree
\$16

Pink Lady Martini

Ketel One Peach Orange Blossom, Ramazzotti Aperitivo
 Rosato, Grapefruit Juice
\$16

Summer Solstice

Maker's Mark, Yellow Chartreuse, Aperol, Maraschino
 Liqueur, Lemon, Egg White
\$17

Broken Plane

Bombay Sapphire, Amaro Nonino, Elderflower Liqueur,
 Lemon Juice
\$16

Blackberry Martini

Vanilla Vodka, Lemon Juice, Simple Syrup, Blackberry
 Syrup
\$15

Frangipane Tart

with whipped cheesecake & basil-blueberry compote

\$11



Dark Chocolate Pie

browned butter ice cream, cashew brittle

\$11



(Sort of) Lemon Meringue

lemon curd, meringue "kisses", fresh berries & macerated berries, chambord-berries coulis

\$9

"Old Fashioned" Crème Brulee

bourbon, orange, smoked vanilla bean chantilly, luxardo cherries

\$9



Gateau Basque

french cake with custard, dark chocolate-passion fruit sauce, vanilla bean ice cream

\$11

SWEET TASTE

Artisan Cheese Plate

chef's daily selection of "after dinner" cheeses to include imported & local artisanal varieties, locally made FROG jam, fresh grapes & other house-made accoutrements, crackers & lavosh
for two - 18\$ for four - 28\$

Fruits & Frozen Blueberry "Sabayon"

chef's selection of fresh summer melons, watermelon, fruits & berries, frozen Renault blueberry champagne sabayon

\$14

Gelato



\$6 Single Serving
\$10 Double Serving

Renault Cabernet-Chocolate

Hazelnut & Nutella

Madagascar Vanilla Bean

Lemon Sorbet

Strawberries & Cream

Dairy Free Pistachio

Sea Salted Caramel

Featured Selection





The Periodic Table of Dessert

S Sugar 0.6																	B Baking 0.4					
M Milk 0.0	Sa Salt 0.0																	Lt Lemon 0.0				
Cs Cream 0.8	Ci Cinnamon 0.0																	Cr Cream 0.0				
Sm Sugarmilk 0.8	N Nutmeg 0.0	Pn Pecan 0.0	Ar Apricot 0.8	Pi Piñapple 0.0	Fi Fruit 0.0	W Whisk 0.0	Mc Macadamia 0.0	Ct Custard 0.8	Al Almond 0.0	P Peanut 0.0	Cc Cocoa 0.0											
Ms Milkshake 0.6	Cl Chocolate 0.0	Cf Coffee 0.0	Mi Mint 0.0	An Anise 0.0	Lc Licorice 0.0	Ps Pistachio 0.0	Ti Tiramisu 0.0	Ta Tiramisu 0.0	Ap Apple 0.0	Ge Gelatin 0.0	Vs Vanilla 0.0											
Bs Brown Sugar 0.0	Ca Caramel 0.0	Cn Candied Citrus 0.0	Dt Dough 0.0	Pr Praline 0.0	R Raisin 0.0	Fg Fig 0.0	Mm Meringue 0.0	Rh Rhubarb 0.0	Pu Pumpkin 0.0	Mw Marshmallow 0.0	La Lard 0.0											
Mo Mocha 0.0	G Ginger 0.0																	Ri Rice 0.0				
																		Al Almond 0.0	F Fruit 0.0	V Vanilla 0.0	O Oatmeal 0.0	Lt Lemon 0.0
																		Gl Gelatin 0.0	Oa Oatmeal 0.0	C Cinnamon 0.0	So Sour Cream 0.0	Cr Cream 0.0
																		Fe Fruit 0.0	Dr Dough 0.0	J Jam 0.0	Gc Gelatin 0.0	Ri Rice 0.0
L Lemon 0.0	Li Lime 0.0	Or Orange 0.0	A Apple 0.0	Ba Banana 0.0	At Avocado 0.0	Rb Raspberry 0.0	Bb Blueberry 0.0	Ce Cherry 0.0	Sb Strawberry 0.0													
Ma Mango 0.0	To Tiramisu 0.0	Br Brandy 0.0	Wh Whiskey 0.0	Bu Bacon 0.0	Rm Rum 0.0	Gm Grand 0.0	Cm Creme de Caramel 0.0	Fr Fruit 0.0	Co Creme de Caramel 0.0													

\$12

Chicken Fingers & Fries

choose 1: honey-mustard, ranch or
ketchup



Cheesy Bread

choose 1: marinara dip or ranch

Hamburger & Fries

with or without cheese



Grilled Hot Dog & Fries

Kidz Pizza

with or without pepperoni, ranch dip

Mac n Cheese Bowl



Crunchy PB&J & Potato Chips

yes, you may substitute with fries

—TWELVE—
TASTE

kidz sidez \$4

fries
potato chips
fruit cup
green grapes cup

kidz sweetz \$6

vanilla ice cream
chocolate chip cookies
dirt & worms