

## STARTERS

*GF* **Seared Scallop**

creamed corn, potato hash, toasted walnuts,  
pomegranate mustard reduction

\$25

*GF* **Lobster & Grits**

creamy grits, bird's-eye chili, garlic, parsley, butter

\$24

*GF* **Charred Octopus**

sweet potato harissa purée, spicy apricot chutney, almonds, epis

\$23

*WS GF* **Sautéed Escargot**

Jones Dairy Farm bacon, wild mushrooms, toast points,  
petite herbs, port wine demi-glace

\$19

*Veg, V* **Sunchokes Chips & Dip**

shaved feta, chives, pickled red onion, creamy garlic dip

\$16

*Veg, V* **Jumbo Lump Blue Crab Cakes**

spicy vegetable slaw, mango chili aioli

\$23

*Veg, V* **Seasonal Cheese Plate**

changes regularly

\$16

*Veg, V* **Mushroom Toast**

grilled sourdough, fresh herbs, garlic, cashews

\$16

## SOUPS

*WS* **Potato Leek**

cream sherry, chive oil

cup \$9 bowl \$11

*Veg, V* **Chef's Soup of the Day**

cup \$9 bowl \$11

## SALADS

### **Baby Iceberg Wedge**

pearl onion, tomato, rosemary bacon, buttermilk ranch dressing  
\$13

### *Veg, V* **Heirloom Carrots**

hummus, pomegranate seeds, Zaatar spice, almonds,  
arugula, herb vinaigrette  
\$15

### *Veg, V* **Crispy Brussels Sprouts**

crispy potatoes, togarashi, Caesar dressing  
\$14

### *Veg, V* **Heirloom Tomatoes**

basil, strawberries, burrata, sherry vinaigrette  
\$15

## ENTRÉES

### *GF* **Grilled 6-Oz Beef Tenderloin**

chives, potato, haricot vert, port wine demi-glace  
\$56

### **Grilled 14-Oz Rib Eye**

onion, mushrooms, fingerling potatoes, whiskey bone marrow butter  
\$64

### *GF* **Seared Halibut & Scallops**

creamy grits, braised greens, roasted red pepper & andouille relish  
\$54

### *WS GF* **Garlic-Crusted Rack of Lamb**

stewed lentils, berbere-spiced carrots,  
mint chimichurri, pomegranate seeds  
three-bone rack \$45 five-bone rack \$78

### *GF* **Grilled Salmon**

seasonal preparation  
\$43

### **Seared Duck Breast**

duck confit, risotto, Brussels sprouts, peach gastrique, red wine reduction  
\$45

### *GF* **Braised Goat**

carrot & black truffle pappardelle, salsa verde, cilantro  
\$42

### *Veg, V* **Grilled Eggplant**

braised lentils, carrot, bird's-eye chili, pomegranate seeds,  
roast pepper coulis, mint chimichurri  
\$27