

APPETIZERS

FLATBREAD

Smokey Andouille Sausage, grilled scallions, roasted tomatoes & mushrooms, smoked cheddar spread, sweet heat BBQ
\$12

DIP TRIO +

Pimento cheese, Smokey eggplant, and hummus, served with grilled pita and crostini's
\$11

CRAB & LEEK HUSHPUPIES

Tasso Ham, pickled mustard seeds, mixed greens, shallots, watermelon radish, green goddess dressing
\$13

CALAMARI *

Corn eal crusted Calamari, tossed with Carolina BBQ sauce, lemon aioli, and scallions
\$12

LAMB MERGUEZ *

Spicy Lamb Sausage, three bean salad, sherry reduction
\$13

BEET & GOAT CHEESE TERRINE +

Arugula salad, crispy shallots, cured egg yolk, creamy vidila and honey vinaigrette
\$12

KNIFE & FORK BRUSCHETTA +

Marinated Flat Iron Steak, house made focaccia, creamy mushrooms and shallots, Gorgonzola cheese, horseradish crème fraiche
\$15

SOUP & SALADS

PARSNIP, LEEK, & PARSLEY SOUP *

Parsnip chip, chili oil
\$6 CUP
\$8 BOWL

BISTRO SALAD *

Mixed greens, Gorgonzola cheese, spiced pecans, pickled red onions and a creamy apple cider vinaigrette
\$8

ASPARAGUS & RADISH SALAD *

Asparagus, spring mix, shaved watermelon radish, Castelvetrano olives, Gouda, golden balsamic vinaigrette
\$11

SPRING COBB SALAD *

Spring mix, radishes, cucumbers, tomatoes, green onions, roasted chicken, blue cheese and green goddess dressing
\$12

ENTREES

SEASAME TOFU +

Fried Tofu, coconut cilantro basmati rice, spinach, cucumbers, and scallion, soy- sesame dressing

\$20

TOMAHAWK PORK CHOP +

Grilled Bone-in Pork Chop, grilled scallion spiked grits, sautéed green beans, maple Tabasco gastrique, pimento cheese croquette

\$25

RAINBOW TROUT *

Cornmeal Crusted Rainbow Trout, warm German potato salad, creamy coleslaw and tomato – chive butter sauce, micros

\$27

LAMB RACK *

Grilled Lamb Rack, mint and pea risotto, herb roasted carrots, peppernota coulis, zucchini salad

\$29

WILD HALIBUT *

Coriander-Cumin Crusted Halibut, fennel, lemon, and red quinoa salad, grilled asparagus, cilantro jalapeño chimi churri

\$30

BRAISED RABBIT PAPPARDELLE

Roasted mushrooms, heirloom tomatoes, arugula – almond pesto, natural juices, sherry reduction

\$25

ROASTED HALF CHICKEN +

Smashed Red Bliss potatoes, creamy broccoli salad, corn bread, red eye gravy

\$22

BEEF FILET *

Grilled 8oz Beef Filet, roasted garlic mashed potatoes, grilled asparagus, creamy mushroom au poivre sauce, herb butter

\$37

BLACKENED SALMON *

Pan Seared Atlantic Salmon, coconut – cilantro basmati rice, miso glazed snap peas, lotus root chips, ginger–lemongrass broth

\$26

Executive Chef – Josh Wiest Sous Chef – Micah Wolf

Gluten Free *

Can be prepared Gluten Free +

Eating raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.