



Soups

Shrimp Bisque with Crawfish Quenelle	7
Sweet Pea with Pancetta and Chive Oil	7

Appetizers

Fried Green Tomato, Goat Cheese and Heirloom Tomato Stack	9
Fresh Basil Oil and Goat Cheese Cream	
Pan Barbecued Shrimp with Beer Battered Jalapeño Cornbread	11
Calamari 2 Ways	10
Coriander Pan Seared Tuna with Tomatillo-Chipotle Coulis,	15
Hominy & Chorizo Wilted Greens Timbale	

Salads

Fresh Mixed Greens with Sweet Strawberries, Blueberries, Green Onion	10
And Provolone Wedges	
Basil-Kiwi Vinaigrette	
Mixed Greens with Charred Fresh Corn, Roasted Red Bell Pepper,	11
Heirloom Tomatoes and Grilled Scallion	
Mustard Seed Vinaigrette	
Grilled Watermelon, Mixed Greens, Sliced Radish	9
Watermelon Vinaigrette	

Entrees

Seared Duck Breast	26
Pan Fried Fingerling Potatoes, Sautéed Broccolini & Port-Fig Reduction	
Grilled Lamb Loin	27
Parsnip Puree, Haricots Verts, & Huckleberry-Honey Glaze	
Hickory Smoked Bone-In Pork Chop	26
Bacon-Chive Whipped Potatoes, Grilled Baby Carrots & Caramelized Red Onion-Apple Chutney	
Pan Roasted Free Range Chicken	25
Jasmine Rice, Butterbeans & Herbed Pan Gravy	
Grilled Beef Tenderloin	28
Grilled Vegetables, Crispy Onions & Gorgonzola Cream	
Shrimp & Grits	20
Sautéed Local Shrimp, Stone Ground Yellow Grits & Tomato-Bacon-Tasso Sauce	
Rioja Grilled Ribeye	26
Chive-Shallot Whipped Potatoes, Sautéed Broccolini & Red Onion Marmalade	
Pan Seared Crab Cakes	24
Herb-Parmesan Jasmine Rice, Roasted Haricots Verts & Lemon-Chervil Beurre Blanc	