



Soups

Mushroom & Espresso Bisque	10
Fresh Black-Eyed Pea & Country Ham Soup	9

Appetizers

Fried Green Tomato & Crab Cake Stack	12
5-Herb Cream & Red Pepper Coulis	
Tuscan Calamari	12
Tossed with Balsamic Glaze & Chiffonade of Basil	
Wild Boar Spring Roll	14
Green Curry Dipping Sauce	
Foie Gras Torchon	16
Apricot Gewurztraminer Puree, Candied Macadamia Nut	

Salads

Burratta & Artichoke Salad	12
Mixed Greens, Pistachio Vinaigrette	
Beef & Goat Cheese Salad	11
Purple, Yellow & Candy Cane Beets	
Local Goat Cheese, Demi Glace Vinaigrette	
Duck Confit in Chive Crepe	12
Carrot Vanilla Puree, Mache dressed with Roasted Shallot Vinaigrette	

Entrees

Shrimp & Grits	24
Bacon Wrapped Pan Seared Shrimp, Jalapeño Cheddar Grits, Orange Horseradish Marmalade	
Duck Two Way's	31
Fried Leg Confit & Pan Seared Breast, Butternut Squash Risotto, Swiss Chard, Duck Jus and Port Fig Sauce	
Pan Roasted Guinea Hen	26
Sage Mashed Potato, Buttered Leeks & Oyster Mushroom Pan Sauce	
Braised Lamb Shank	40
Rosemary Spaetzle & Roasted Root Vegetable Hash & Rustic Pan Sauce	
Grilled Beef Tenderloin	32
Herb Roasted Fingerling Potatoes, Broccoli Rabe, Red Wine Mushroom Ragu	
Crab Cakes	27
Pecan Jasmine Rice, Baby Bok Choy, Lemon Chive Buerre Blanc	
Pan Seared Sea Scallops	29
Artichoke Puree Ravioli, Yellow Carrots & Tomato Jus	
Antelope Shepherd's Pie	28
Garlic Mashed Potatoes, Roasted Corn, Aged Cheddar, Antelope Jus	
Veal Braciola	34
Aged Provolone, Capicola, Prosciutto, Spinach, House Made Pepper Pasta, Wild Mushroom Bolognese	

*Executive Chef Jude Wagner
Chef de Cuisine Timothy Bassett
Menu Changes Seasonally*