

## Appetizers

Puréed split pea soup with house smoked hog jowl, country cracklins and a rosemary-Dijon crème fraîche. \$10

Braised button mushroom soup scented with truffles, garden thyme and a Courvoisier sarrason. \$13

Angus beef carpaccio with olives, capers, arugula and aged white cheddar with a meyer lemon and fresh thyme drizzle. \$14

Panaché of young lettuces tossed in aged sherry and virgin hazelnut oil. \$11

Warm salad of duck confit painted with orange marmalade and roasted almonds in a champagne, honey and sorrel vinaigrette. \$15

Wild American shrimp raviolis on a braised fennel mousseline in a sauvignon blanc, lime and fresh tarragon sauce. \$15/\$25

Baked grit soufflé with caramelized Vidalia's and Tennessee goat cheese in a roasted walnut, pear tomato and smoked bacon sauce. \$13

American blue crab and wild shrimp galette with buttered bok choy and pea shoots in a Noilly Prat, ginger, marcona almond and chive cream. \$20

Brillat-Savarin cheese, roasted beets and young arugula salad with marcona almonds in a blood orange vinaigrette. \$14

Sautéed diver scallops over thin white asparagus, granny smith apples and micro arugula in a passion fruit and lime vinaigrette. \$17/\$32

Pan seared duck foie gras with candied pecans over caramelized granny smiths in a drunken raisin and grape must drizzle. \$25

## Mains

Pan seared Amish chicken breast over a new potato, portabella mushroom and pencil asparagus hash in a garden sage pan gravy.  
\$26

Hickory grilled angus beef medallions over a button mushroom duxelles and baby carrots in a truffled wild mushroom jus. \$36

Skillet seared English Ringneck pheasant breast over roasted garlic Tennessee grits  
in a sun-dried tomato, kalamata olive and garden thyme jus. \$32

Hickory grilled Colorado lamb tenderloins over a diced ratatouille tart in an opal basil and roasted pine nut sauce. \$35

Sauteed Carolina tilefish fillet over poached fingerling potatoes and baby spoon spinach in a diced shrimp, sunchoke and lime butter. \$30

Hickory grilled Scottish salmon fillet over braised fennel in a ruby grapefruit, avocado and shallot salsa. \$29

Duo of duck: roasted breast over a granny smith compote in a cider-sorghum glaze,  
and a sweet potato cat head biscuit stuffed with duck neck confit and foie gras, scented with bourbon maple syrup. \$36

14 oz Boneless 100% pure Kobe beef ribeye with herb whipped potatoes and true maître d' butter. \$120