

appetizers

gulf oysters on the half shell 10.
per ½ dozen

cheese plate 12.
manchego (spain), crèmeux (france), shropshire (england)

butternut squash soup 8.
maple whipped chèvre, toasted pumpkin seed

stone ground grit soufflé 9.
Bonnie Blue goat cheese, bacon butter sauce, shiitake

beef carpaccio 10.
horseradish cream, spicy greens, parmesan

braised Berkshire pork belly 11.
white bean puree, chow-chow, crispy shallot

barbeque shrimp 13.
plantation slaw, fried cornbread

carolina crab cake 13.
whole grain mustard cream, arugula, pickled red onion

steamed PEI mussels 12.
white wine, tomato, caper, grilled focaccia

lettuce salad 8.
pink lady apple, roquefort, calvados

bibb lettuce salad 9.
champagne vinaigrette, farm egg, marcona almond

entrees

seared salmon 25.
risotto, mushroom consommé, pickled leek

wood grilled mahi-mahi 31.
crawfish etouffee, wild rice, brussel sprout and tasso slaw

pan fried rainbow trout 25.
fingerling potato, artichoke heart, tomato butter

pan seared dayboat scallops 29.
parsnip-carrot purée, wilted frisée, warm bacon vinaigrette

roasted organic chicken 22.
herb dumpling, root vegetable, shiitake, sage pan jus

Gourmet Pastures beef short ribs 29.
celery root puree, onion marmalade, truffle oil

wood grilled Berkshire pork chop 27.
smoked sweet potato, spiced cabbage, sour cherry compote

wood grilled Tennessee beef filet 34.
potato puree, haricot vert, demi-glace

parisian gnocchi 18.
rapini, root vegetable, meyer lemon brown butter