



Small Plates

Butternut Bisque/Sorghum-Apple Cinnamon Crema/Candy Pecan Dust (V) 12.0

Devils on Horseback

Nueske's Bacon Wrapped & Smoked Maytag Blue Cheese Stuffed Medjool Dates/Spiced Killer Bees Honey* 10.0

Parmesan-Truffle Fries (V)

Extra Crispy Skin On Russet Potato/Garlic-Shallot Butter/Grated Parmigiana/Infused White Truffle Oil 10.0

Pistachio Fried Goat Cheese & Baby Rocket Greens (V)

Dried Wild Strawberries/Roasted Pistachios/Green Apple & Crystallized Ginger Vinaigrette 13.5

"The" Caesar Salad

Organic Romaine Heart/Buttermilk Caesar Dressing/Crispy Parmesan Grit Cake Croutons & Onions/Shaved Parmigiana 13.0

Grape Vine Cold Smoked St. Georges' Bank Sea Scallops & Smoked Sunburst Trout Roe

Green Harissa/Rosemary Ash/Buttermilk Chutney/Papad 18.0

Torchon Au Foie Gras

Sauterne Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Fresh Toasted Herb Focaccia 17.0
Recommended Wine: Chateau St. Vincent, Sauternes '15 14.0

Charred Silver Queen Corn Hushpuppies & White Pimiento Cheese (V)

Clothbound Cheddar & House Smoked Gouda/Pickled Green Tomatoes/Pepper Jelly 13.5

Bacon Fried Brussels Sprouts/Bacon Cider Vinaigrette/Lardon/Dried Cranberries/Cassia-Butternut & Truffle-Cauliflower Puree 13.5

Spicy Yellowfin Tuna Haku Style Sushi

Sushi Rice/Nori/Black Sesame/Toasted Sesame Seaweed Salad/Avocado/Wasabi Mayo/Sriracha Yuzu Mayo/Kombu Unagi Sauce 15.05

Wood Fired Flatbread Of The Day

-Market Price

Korean BBQ Wood Oven Glazed Pork Belly Confit/Local Apple Kimchi**/Korean Pickles 16.0

Full Plates

Frogs Leap Shrimp & Grits*

Wild Atlantic Jumbo Shrimp/Piquillo Peppers/Caramelized Onion/Spicy Sherry Pan Sauce/Bacon-Jasper Hills Clothbound Cheddar Stoneground Grits 36.0
Recommended Wine: Croix de Peyrassol, '20, IGP Méditerranée

Seared St. Georges' Bank Sea Scallops

Bacon, Brussels Sprouts, Cauliflower & Butternut Hash/Truffle Cauliflower Puree/Rocket Greens & Hot Bacon Vinaigrette 39.0
Add Smoked Pork Belly Confit 8.0
Recommended Wine: Chateau Gravelle-Lacoste, Graves Bordeaux, '20, France

Pan Roasted Regional Catch Of The Day & Pantellerian Capers

Brown Butter Lemon Sauce/Garlic Butter Broccolini/Duck Fat Smashed Crispy Fingerling Potatoes/Preserved Lemon Gremolata - market price
Recommended Wine: Joseph Drouhin, Macon Villages, '19, Burgundy - 13

Hen Of The Woods & Marsala Shiitake Mushroom Risotto

Fresh Thyme & Rosemary/Leeks/Roasted Cippolini/Toasted Tellicherry Black Peppercorn Oil/Arugula/Shaved Parmigiana Reggiano 34.0
Add Seared Sea Scallops (3) 15.0 Add Smoked Pork Belly Confit 8.0
Recommended Wine: Chehalem, Pinot Noir, '18, Willamette Valley

Wood Grill Blackened Mahi Mahi, Fried Shrimp & Jumbo Crawfish Étouffée*

Roasted Andouille-Cajun Trinity Fried Jasmine Rice/Grilled Peppers, Onions & Cherry Tomatoes/Tabasco-Lemon Vinaigrette* 40.0
Recommended Wine: E. Guigal, Cote du Rhone, Blanc, '18, France

Skillet Baked Cassoulet

Crispy Duck Confit Leg/Wood Grilled Lamb Merguez Sausage/Confit Niman Pork Belly/Cippolini/Roasted Roots/Baked Flageolet Beans/House Pickles 40.0
Add Wood Roasted Hen Of The Woods 9.0
Recommended Wine: Domaine Dupeuble, Beaujolais, '20, France

Wood Grill Tellicherry Peppercorn Crusted Heritage Farms Berkshire Pork Chop & Cranberry-Chipotle Chutney

Goat Cheese-Scallion Stoneground Grits/Local Collard Greens 37.0
Add Smoked Pork Belly Confit 8.0
Recommended Wine: Gundlach Bundschu, Mountain Cuvée Red Blend, '18, Sonoma County

Wood Grilled Prime New York Strip Steak "Bourguignon"

Bacon Lardon/Hen Of The Woods & Shiitake Mushrooms/Amish Butter Whipped Yukon Gold Potatoes/Cabernet Sauvignon Demi Glace/Glazed Roots 62.0
Recommended Wine: The Federalist, Cabernet Sauvignon, '18, Lodi

Braised Lamb & Ricotta Meatballs

Creamy Parmigiana-White Truffle Polenta/Fava Beans/Roasted Cippolini/Lamb Demi Glacé/Caramelized Roots/Roasted Cauliflower/Leeks 38.0
Add Wood Roasted Hen Of The Woods 9.0
Recommended Wine: Michael David, "Sixth Sense" Syrah, '17, Lodi -12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. V= lacto-ovo vegetarian * = spice level*