



## Small Plates

### Yukon Gold Potato & Local Ramp Bisque (V)

Bacon Bits/Potato Crisps/Ramp Pistou 12.5

### Devils on Horseback

Nueske's Bacon Wrapped & Smoked Maytag Blue Cheese Stuffed Medjool Dates/Spiced Killer Bees Honey\* 11.0

### Parmesan-Truffle Fries (V)

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

### Baby Burrata & Three Tomatoes Panzanella

Fresh Tomatoes/Fire Roasted Cherry Tomatoes/Oven Roasted Roma Tomatoes/Fresh Basil/Olive Oil Roasted Focaccia/Golden Tomato Emulsion/Balsamic Reduction 18.0

### Chilled Jumbo Asparagus & Artichoke-Lemon Tapenade (V)

Fresh Crostini/Arugula/Dijon Mustard Vinaigrette 12.5

### Local Strawberries & Baby Rocket Greens (V)

Green Apple/Roasted Pistachios/Lavender & Killer Bees Local Honey Goat Cheese Crostini/Kumquat-Ginger Citronette 12.5

### "The" Caesar Salad

Organic Romaine Heart/Buttermilk Caesar Dressing/Crispy Parmesan Grit Cake Croutons & Onions/Shaved Parmigiana 12.5

### 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*

### Wood Grilled Prime NY Strip Steak & Local Ramp Negimaki

Coconut Amino Ginger Glaze/Sticky Sesame Rice Cake/Toasted Sesame Powder/Kombu-Ginger Ponzu 14.0

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

White Cheddar & House Smoked Gouda/Pickled Green Tomatoes/Pepper Jelly 13.0 add Bacon Jam 3.0

### Smoked Goat Cheese Stuffed Fried Green Tomatoes & Bacon Jam

Roasted Red Pepper Butter/House Pickles/Rocket Greens 14.0

### Grape Vine Smoked Sunburst Trout Spread/Marinated Asparagus/Fresh Crostini/House Pickles/Ramp Pistou 12.5

### Wood Fired Flatbread Of The Day

-Market Price

### Korean BBQ Wood Oven Glazed Pork Belly Confit/Local Apple Kimchi/Korean Pickles\* 15.0

## Full Plates

### Roman Crespelle with Asparagus, Wood Roasted Local Mushrooms & Local Ramps (V)

Parmigiana Reggiano Bechamel/Ricotta/Quatro Fromage/Wood Roasted Roman Artichoke & Broccolini/Fresh Herbs/Pistachios/Arugula 34.0

Add Seared Sea Scallops (3) 15.0 Add Pork Belly Confit 8.0

*Recommended Wine: Argiolas, Costamolino Vermentino di Sardegna, '20, Italy*

### Frogs Leap Shrimp & Grits\*

Wild Atlantic Jumbo Shrimp/Piquillo Peppers/Caramelized Onion/Spicy Sherry Pan Sauce/Smoked Cabot White Cheddar Stoneground Grits 35.0

*Recommended Wine: Croix de Peyrassol, '20, IGP Méditerranée*

### Seared St. Georges' Bank Sea Scallops

Ginger Carrot Puree/Confit Baby Carrot/Snow Peas/Local Mushrooms/Sushi Rice Cake/Coconut Amino Glaze/Toasted Sesame Powder 42.0

*Recommended Wine: Chateau Gravielle-Lacoste, Graves Bordeaux, '20, France*

### Pecan Crusted Sunburst Trout & Killer Bees Honey-Chipotle Butter

Candied Sweet Potato/Bacon & Candied Pecans/Wood Roasted Broccolini & Cauliflower 35.0

*Recommended Wine: Cline, Viognier, '20, North Coast*

### Provençal Herb Roasted Halibut & Golden Tomato Emulsion

Roasted Cherry Tomatoes & Roman Artichoke/Heart Of Palm Salad/Fresh Tomatoes/Sweet Peppers/Cured Olives/Arugula/Fennel/Pantellerian Capers/Asparagus/Basil-Lemon Vinaigrette 45.0

*Recommended Wine: Joseph Drouhin, Macon Villages, '20, Burgundy*

### Buttermilk Fried & White Pimiento Cheese Stuffed Nashville Style Joyce Farms Chicken Breast\*

Bacon Jam/Local Collard Greens/Smoked Cabot White Cheddar Stoneground Grits/Spicy Thin House Pickles\* 37.0

*Recommended Wine: Pazo de Galegos, Albariño, '19, Rias Baixas*

### \*Wood Grill Blackened Heritage Farms Berkshire Pork Chop & Green Tomato-Raison Piccalilli

Goat Cheese-Scallion Stoneground Grits/Braised Local Collard Greens/NC Vinegar\* 37.0

Add Smoked Pork Belly Confit 8.0

*Recommended Wine: Gundlach Bundschu, Mountain Cuvée Red Blend, '19, Sonoma County*

### Prime Wood Grilled New York Strip Steak & Smoked Chili Hollandaise

Wood Roasted Local Mushrooms, Cippolini & New Potatoes/Roasted Broccolini 62.0

*Recommended Wine: Requiem, Cabernet Sauvignon, '19, WA*

### Wood Grilled Leg of Lamb & Local Ramp Skewer with Smoked Goat Cheese Cream

Wood Roasted Local Mushrooms/Asparagus/Smoked Fingerling Potatoes/Roasted Cippolini/Ramp Pistou 45.0

*Recommended Wine: Southern Belle, Syrah-Monastrell, '20, Spain*