

Composed

Crispy Skin Duck Breast Smashed Yukon potatoes, broccolini, apple butter	32
Pan Seared Diver Scallops Sweet pepper grits, crispy brussels, lemon	38
Salmon Blood-orange glaze, zucchini, roasted sweet potatoes	27
Pasta Pomodoro Tomato tapenade, mushroom, basil, parmesan, gemelli	21
Tuscan Truffled Campanelle Artichokes, kalamatas, tomato, garlic, basil, zucchini, eggplant, white truffle cream	24
Tuna Black garlic-crust, artichokes, olives, mushrooms, tomatoes, spring onions	32
Shrimp Piccata Linguine, shallot, garlic, lemon, pinot grigio, parsley, caper, tomato	26
Beef Bourguignon Tenderloin tips, heirloom carrots, Yukon potatoes, field peas, mushrooms, port demi	28
Shrimp & Grits Tasso, mushrooms, creole bbq, spring onions, tomatoes, garlic	26
Mahi-Mahi Ratatouille, grilled lime, black beans & rice	29
Chicken Grilled breast, citrus pepper relish, smashed yukons, broccolini	22
Twin Berkshire Chops Slow roasted and grilled, whipped sweet potato, green apple slaw and blueberry demi	26
Cioppino PEI mussels, clams, mahi, shrimp, house bacon, tomato, saffron broth	29

Out of the Pan/Into the Fire

CAB Center Cut Filet 10 oz	45
Half Filet	25
Porcini Crusted Dry Aged Strip (12oz)	57
Chargrilled CAB Ribeye (16 oz)	54

Sides for the Table

Bacon & Garlic Forest Mushrooms	10
Stone Ground Grits (Black Truffle or Aged White Cheddar)	12
Crispy Brussels	12
Smoked Gouda Baked Mac & Cheese	14
Sweet Potatoes (Whipped or Roasted)	10
Roasted Broccolini	11
Yukon Potatoes Smashed or Roasted. (Loaded +\$4)	10
Ratatouille	11
Ginger Glazed Carrots	11
Black Beans & Rice	9

The Garden

Grilled Pear, pork belly	14
Mixed Field Greens	7
Grilled Caesar	9
Chopped "wedge"	9

Confections

Classic Crème Brûlée	8
Mocha Crème Brûlée	10
Cobbler (seasonal)	11
Chocolate Bundt Lava Cake	13