

**HORS D'OEUVRES, APPETIZERS & SMALL PLATES**

<b>SALMON TARTARE</b>	9
<i>Nori Spiced Rice Crisp, Citrus, Chili Aioli... While It Lasts</i>	
<b>THE PERFECT CAPER PATÉ</b>	13
<i>All-Natural Chicken Liver Paté, Mission Fig-Vidalia Onion Relish, Pear Jam, French Bread Crisps, Capers Berries</i>	
<b>CURRY MUSSELS</b>	16
<i>Red Thai Curry Prince Edward Island Mussels, Pomme Frites, Sauce Trio</i>	
<b>SWEET &amp; SPICY CALAMARI</b>	17
<i>Fried Squid, Sweet &amp; Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro</i>	
<b>FOG</b>	18
<i>Humboldt Fog Goats Cheese, Crostini, Lemon Micro Tumble, Jam, Local Honeycomb</i>	
<b>FOIE GRAS CLUB</b>	22
<i>Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon On Grilled House Brioche</i>	
<b>FRIED MUSHROOM</b>	17
<i>Fried Hen of the Woods Mushroom, Whipped Ricotta &amp; Goat Cheese, Sea Salt, Truffle Oil, Saba &amp; Grilled French Bread</i>	
<b>BEET GNOCCHI</b>	18
<i>House Made Beet Gnocchi, Roasted Beets, Goat Cheese, Fried Quinoa, Fresh Herbs &amp; Blackberries</i>	

**SALADS**

<b>HOUSE CHOP</b>	12
<i>Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon, Maytag Blue Cheese- Tossed In A Caper-Whole Grain Mustard Vinaigrette</i>	
<b>BABY GREENS</b>	10
<i>Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette</i>	
<b>BLEU BEET</b>	13
<i>Organic Roasted Beets on Spinach &amp; Mixed Greens, Bleu Cheese, Toasted Pecans, Bleu Cheese Vinaigrette</i>	

**SIDES**

<b>CHOICE OF SAUCE - Butter Sauce/Spring Bearnaise/Thyme Jus</b>	2
<b>HOUSE MADE FRESH HERB FOCACCIA - Kalamata Olives</b>	5
<b>FRENCH BREAD</b>	5
<b>FRITES</b>	5
<b>ANSON MILLS GRITS - Cheddar Cheese &amp; Corn Butter</b>	5
<b>SAUTEED BRUSSELS BACON - Fig Pickle &amp; Brown Butter</b>	5
<b>BABY BOK CHOY- Chili Spiced w/Peanuts &amp; Cilantro-Green Onion</b>	5
<b>COCONUT BLACK RICE</b>	5
<b>JUMBO ASPARAGUS – Spring Bearnaise</b>	7
<b>SAUTEED MUSHROOMS - Herbs &amp; Brown Butter</b>	7
<b>TRUFFLED FRITES</b>	7
<b>GLUTEN FREE BREAD</b>	7

**JEANIE ROLAND**  
CHEF-OWNER

**PASTAS**

<b>RIGATONCINI SAUSAGNAISE</b>	27
<i>Imported From Italy, Rigatoncini Pasta With Sausage, Rustic Tomato Sauce, House Ricotta Cheese, Parmesan</i>	

<b>DUCK UDON</b>	34
<i>Seared Duck Breast, Sauté Of Mushrooms, Udon Noodles, Bok Choy, Hoisin Sauce</i>	

<b>MUSHROOM CAPELLINI</b>	27
<i>Blend of Saute' Mushrooms, Parmesan Cheese, Truffle Oil Finish</i>	

**LAND & SEA**

<b>DUCK A DEUX FACONS</b>	42
<i>Crispy Confit Of Duck &amp; Garlic Marinated Duck Breast, Wilted Greens, Mashed Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	

<b>MOMMA'S CHICKEN</b>	26
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	

<b>MISO SALMON</b>	28
<i>Forbidden Black Rice, Chili'd Bok Choy &amp; Ginger Sesame Butter</i>	

<b>SHRIMP &amp; GRITS</b>	34
<i>Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar Cheese, Wilted Greens, Roasted Red Peppers, Bacon &amp; Brown Butter</i>	

<b>CRABBY SCALLOPS (2 or 3)</b>	36/42
<i>Grilled Sea Scallops Topped With Brule' Of Crab &amp; Yuzu Tobiko, Forbidden Black Rice, Baby Bok Choy &amp; Apricot Beurre Blanc</i>	

<b>DUCK FRITES</b>	34
<i>Seared Duck Breast, Asparagus, Thyme Jus, Truffle Frites</i>	

<b>NEW YORK STRIP 14 oz</b>	45
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites &amp; Brown Butter</i>	

<b>FILET LA SAISON 6 oz or 8 oz</b>	48/56
<i>Grilled, All-Natural Grass Fed 6 or 8oz Filet of Beef Tenderloin, Roasted Fingerling Potatoes, Asparagus, Frizzled Leeks &amp; Spring Bearnaise</i>	

<b>PAN SCALLOP 5 or 6</b>	32/40
<i>Pan Crusted Scallops, Mashed Potatoes, Wilted Spinach, Brown Butter Pan Sauce</i>	

<b>FILET LA MAISON 6 oz or 8 oz</b>	56/64
<i>Grilled All-Natural Grass Fed 6 or 8 oz Filet of Beef Tenderloin Lobster Mac &amp; Cheese, Asparagus, Spring Bearnaise</i>	

<b>VEGAN DREAMIN'</b>	24
<i>Black Rice, Saute' of Mushroom, Bok Choy, Asparagus, Macadamia Cheese, Red Curry Sauce</i>	

<b>PIG &amp; THE FIG</b>	32
<i>Grilled Berkshire Pork Chop-Brule' of Fresh Figs, with Potato Carrot Gratin, Stone Fruit Glace, Kale Apple Salad with Fig Balsamic Vinaigrette</i>	

<b>MOROCCAN SPICED LAMB</b>	62
<i>Pan Seared Australian Rack of Lamb, Spiced Rubbed &amp; Served with Oil Cured Olives, Roast Fingerling Potatoes, Haricot Verts Local Honey Drizzle</i>	

<b>TEMPURA SHRIMP</b>	32
<i>Organic Greens, Pickled Ginger, Tempura Shrimp &amp; Asparagus Miso-Yuzu Vinaigrette</i>	

<b>GRILLED WAGYU BURGER</b>	18
<i>With Camembert Cheese, Dijonnaise, Frites</i>	
Add: Bacon	2
Fried Egg	2
Foie Gras	18

**WINES.....BY THE GLASS**

3 oz 6 oz

<b>CHAMPAGNE-BRUT</b> <i>R. Dumont, Champagne, France</i>	8.5	17
<b>CHARDONNAY</b> <i>2019 Ardeche-Louis Latour, Côte d'Or, France</i>	4.5	9
<b>CHARDONNAY</b> <i>2019 Raeburn, Russian River Valley-Sonoma, California</i>	7.5	15
<b>PINOT GRIGIO</b> <i>2018 Ca 'Montini, Trentino, Italy</i>	6	12
<b>VOUVRAY</b> <i>2020 Christophe Thorigny, Parcay-Meslay, France</i>	6	12
<b>SAUVIGNON BLANC</b> <i>2020 Groth, Napa valley, California</i>	7	14
<b>SANCERRE</b> <i>2020 Pascal Jolivet, Loire Valley, France</i>	11	22
<b>PINOT NOIR</b> <i>2016 Carpe Diem, Anderson Valley, California</i>	8.5	17
<b>PINOT NOIR</b> <i>2019 Hartford, Russian River Valley, California</i>	8.5	17
<b>CABERNET SAUVIGNON</b> <i>2018 Kith &amp; Kin, Napa Valley, California</i>	8	16
<b>MERITAGE</b> <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>	6	12
<b>RED BLEND</b> <i>2019 The Prisoner, Oakville, California</i>	11	22
<b>GRENACHE-SYRAH-MOUVEDRE-COBIÈRES</b> <i>2017 Gerard Bertrand, Cobières, France</i>	6.5	13
<b>ROSSO DI MONTALCINO</b> <i>2018 Camigliano, Tuscany, Italy</i>	6.5	13

**CHAMPAGNE-SPARKLING-PROSECCO**

<b>CHAMPAGNE-BRUT</b> <i>R. Dumont, Champagne, France</i>		68
<b>CHAMPAGNE</b> <i>Pol Roger Brut, Epernay, France</i>		118
<b>CHAMPAGNE</b> <i>2014 Louis Roederer Brut Rose', Reims, France</i>		132
<b>CHAMPAGNE</b> <i>Laurent Perrier, Cuvee Rose', Tours Sur Marne, France</i>		138
<b>CHAMPAGNE</b> <i>2012 Lois Roederer, Reims, France</i>		158
<b>SPARKLING WINE</b> <i>Roederer Estate-Brut, Anderson Valley, Calif</i>		72
<b>SPARKLING WINE</b> <i>Moet Chandon, Sparkling Wine, California</i>		42
<b>PROSECCO</b> <i>Mionetto Superiore DOCG, Valdobbiadene, Italy</i>		42

**WHITE**

<b>CHARDONNAY</b> <i>2019 Ardeche-Louis Latour, Côte D'or, France</i>		36
<b>CHARDONNAY</b> <i>2019 Raeburn-Russian River Valley-Sonoma., California</i>		60
<b>CHARDONNAY</b> <i>2020 De Forville-DOC-Vendemmia-Piemonte, Italy</i>		40
<b>PINOT GRIGIO</b> <i>2018 Ca 'Montini, Trentino, Italy</i>		48

**WHITE-cont**

<b>VOUVRAY</b> <i>2020 Christophe Thorigny, Parcay-Meslay, France</i>		48
<b>SANCERRE</b> <i>2020 Pascal Jolivet, Loire Valley, France</i>		88
<b>SANCERRE</b> <i>2020 Alphonse Mellot-La Moussiere, Sancerre, France</i>		94
<b>SAUVIGNON BLANC</b> <i>2020 Groth, Napa valley, California</i>		56
<b>WHITE BURGUNDY-CHARDONNAY</b> <i>2019 Olivier Leflaive, Les Settilles, Montrachet, France</i>		72
<b>WHITE BURGUNDY-CHARDONNAY</b> <i>2019 Oncle Vincent, Bourgogne, Puligny-Montrachet, France</i>		84
<b>PULIGNY MONTRACHET</b> <i>2020 Louis Latour, Cote D'or, France</i>		198
<b>PULIGNY MONTRACHET</b> <i>2018 Olivier Leflaive, Montrachet, France</i>		224

**RED**

<b>PINOT NOIR</b> <i>2016 Carpe Diem, Anderson Valley, California</i>		68
<b>PINOT NOIR</b> <i>2019 Hartford, Russian River Valley, California</i>		68
<b>PINOT NOIR</b> <i>2019 Dumol, Wester Reach, Russian River Valley, California</i>		135
<b>PINOT NOIR-GROSBOT-BARBARA</b> <i>2018 La Chambre d'Edouard, Saint Pourcain, France</i>		48
<b>BOBAL-ESTENAS</b> <i>2020 Felix Martinez Roda, Utiel-Requena, Valencia, Spain</i>		32
<b>CABERNET SAUVIGNON</b> <i>2018 Kith &amp; Kin, Napa Valley, California</i>		64
<b>ZINFANDEL</b> <i>2017 Klinker Brick-Old Ghost-Old Vine Zin-Lodi, California</i>		72
<b>MERITAGE</b> <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>		48
<b>RED BLEND</b> <i>2019 The Prisoner, Oakville, California</i>		88
<b>GIGONDAS</b> <i>2018 Domaine Gour de Chaule'-Tradition, Gigondas, France</i>		74
<b>GRENACHE-SYRAH-MOURVEDRE-COBIÈRES</b> <i>2017 Gerard Bertrand, Cobières, France</i>		52
<b>ROSSO di MONTEPULCIANO</b> <i>2020 Tenuta di Gracciano DOC, Toscana, Italy</i>		48
<b>ROSSO DI MONTALCINO</b> <i>2018 Camigliano, Tuscany, Italy</i>		52
<b>BURGUNDY-GEVERY CHAMBERTIN</b> <i>2018 Domaine Faiveley, Burgundy, France</i>		128
<b>CHATEAUNEUF-DU-PAPE</b> <i>2018 Domaine Giraud, Rhone, France</i>		120
<b>CHIANTI CLASSICO</b> <i>2017 Castello De Rampolla, Tuscany, Italy</i>		65
<b>MONTEPULCIANO d'ABRUZZO</b> <i>2018 Cantina Zaccagnini, Abruzzo, Italy</i>		58
<b>BAROLO</b> <i>2014 Borgogno DOCG-Giacomo Borgogno &amp;Figli, Piedmont, Italy</i>		128