

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

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

SALADS

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

SIDES

CHOICE OF SAUCE - Butter Sauce/Truffle Bearnaise/Thyme Jus	2
HOUSE MADE FRESH HERB-OLIVE FOCACCIA-Parm/EVOO	5
FRENCH BREAD-Served with Butter	5
FRITES	5
ANSON MILLS GRITS - Cheddar Cheese & Corn Butter	5
SAUTEED BRUSSELS BACON - Fig Pickle & Brown Butter	5
BABY BOK CHOY- Chili Spiced w/Peanuts & Cilantro-Green Onion	5
COCONUT BLACK RICE	5
JUMBO ASPARAGUS – Summer Bearnaise	7
SAUTEED MUSHROOMS - Brown Butter	7
TRUFFLED FRITES	7
GLUTEN FREE BREAD—House made & Amazing...served with Butter	7

JEANIE ROLAND
CHEF-OWNER

PASTAS

RIGATONCINI SAUSAGNAISE	27
<i>Imported From Italy, Rigatoncini Pasta With Sausage, Rustic Sauce, House Ricotta Cheese, Parmesan</i>	
DUCK UDON	34
<i>Seared Duck Breast, Sauté Of Mushrooms, Udon Noodles, Hoisin Sauce</i>	
SQUID ARRABIATA	24
<i>Saute' of Fresh Squid, Spiced Tomato Sauce, Tonarelli Pasta Fried tentacles, Lemon Essence</i>	
CHITARA	22
<i>Chitara (Guitar Spaghetti) Pasta with Brussels Sprouts, Bacon, Veloute' Cream, parmesan Finish</i>	

LAND & SEA

DUCK A DEUX FACONS	42
<i>Crispy Confit Of Duck & Garlic Marinated Duck Breast, Wilted Greens, Mashed Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus</i>	
MOMMA'S CHICKEN	26
<i>Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce</i>	
MISO SALMON	28
<i>Forbidden Black Rice, Chili'd Bok Choy & Ginger Sesame Butter</i>	
SHRIMP & GRITS	34
<i>Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar Cheese, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter</i>	
CRABBY SCALLOPS (2 or 3)	38/46
<i>Grilled Sea Scallops Topped With Brule' Of Crab & Yuzu Tobiko, Forbidden Black Rice, Baby Bok Choy & Apricot Beurre Blanc</i>	
DUCK FRITES	34
<i>Seared Duck Breast, Asparagus, Thyme Jus, Truffle Frites</i>	
NEW YORK STRIP 14 oz	45
<i>Grilled Angus New York Strip, Wild Mushrooms, Truffle Frites & Brown Butter</i>	
FILET LA SAISON 6 oz or 8 oz	48/56
<i>Grilled, All-Natural Grass Fed 6 or 8oz Filet of Beef Tenderloin, Roasted Fingerling Potatoes, Asparagus, Frizzled Leeks & Truffle Bearnaise</i>	
PAN SCALLOP 4 or 5	34/42
<i>Pan Crusted Scallops, Mashed Potatoes, Wilted Spinach, Brown Butter Pan Sauce</i>	
FILET LA MAISON 6 oz or 8 oz	56/64
<i>Grilled All-Natural Grass Fed 6 or 8 oz Filet of Beef Tenderloin Lobster Mac & Cheese, Asparagus, Truffle Bearnaise</i>	
VEGAN DREAMIN'	24
<i>Black Rice, Sauté' of Mushroom, Bok Choy, Asparagus, Macadamia Cheese, Red Curry Sauce</i>	
PIG & THE FIG	32
<i>Grilled Berkshire Pork Chop- Brulé of Fresh Figs, with Potato Carrot Gratin, Stone Fruit Glace, Kale Apple Salad with Fig Balsamic Vinaigrette</i>	
MOROCCAN SPICED LAMB	62
<i>Pan Seared Australian Rack of Lamb, Spiced Rubbed & Served with Oil Cured Olives, Roast Fingerling Potatoes, Wilted Kale Drizzle of Local Honey</i>	
GRILLED WAGYU BURGER	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
CHAMPAGNE-BRUT <i>R. Dumont, Champagne, France</i>	8.5	17
CHARDONNAY <i>2019 Ardeche-Louis Latour, Côte d'Or, France</i>	4.5	9
CHARDONNAY <i>2019 Raeburn, Russian River Valley-Sonoma, California</i>	7.5	15
PINOT GRIGIO <i>2021 Ca 'Montini, Trentino, Italy</i>	6	12
VOUVRAY <i>2020 Christophe Thorigny, Parçay-Meslay, France</i>	6	12
SAUVIGNON BLANC <i>2021 Domaine Paul Buisse, Touraine-Amboise, France</i>	4.5	9
SANCERRE <i>2021 Pascal Jolivet, Sancerre, France</i>	11.5	23
ZILAVKA (Zhi-LAV-kuh) <i>2019 Stone Cuvee Vegan, Citluk, Bosnia-Herzegovina</i>	5.5	11
PINOT NOIR <i>2018 Copain-Tous Ensemble, Sonoma Valley, California</i>	8.5	17
CABERNET SAUVIGNON <i>2020 Treana, Paso Robles, California</i>	6	12
MERITAGE <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>	6	12
RED BLEND <i>2021 The Prisoner, Oakville, California</i>	11	22
PLAVAC MALI (Plah-vatz MAH-lee) <i>2017 Vrhunsko Wine of Illyria-Vegan, Dalmatia, Herzegovina</i>	6	12
GRENACHE-SYRAH-MOUVEDRE-COBIÈRES <i>2017 Gerard Bertrand, Cobières, France</i>	6.5	13
ROSSO DI MONTALCINO <i>2019 Camigliano, Tuscany, Italy</i>	6.5	13

CHAMPAGNE-SPARKLING-PROSECCO

CHAMPAGNE-BRUT <i>R. Dumont, Champagne, France</i>	68
CHAMPAGNE <i>Pol Roger Brut, Epernay, France</i>	118
CHAMPAGNE <i>2015 Louis Roederer Brut Rose', Reims, France</i>	132
CHAMPAGNE <i>Laurent Perrier, Cuvee Rose', Tours Sur Marne, France</i>	138
CHAMPAGNE <i>2012 Louis Roederer, Reims, France</i>	158
SPARKLING WINE <i>Roederer Estate-Brut, Anderson Valley, Calif</i>	72
SPARKLING WINE <i>Moet Chandon, Sparkling Wine, California</i>	42
PROSECCO <i>Mionetto Superiore DOCG, Valdobbiadene, Italy</i>	42

WHITE

CHARDONNAY <i>2019 Ardeche-Louis Latour, Côte D'or, France</i>	36
CHARDONNAY <i>2020a Raeburn-Russian River Valley-Sonoma, California</i>	60

WHITE-cont

ZILAVKA (Zhi-LAV-kuh) <i>2019 Stone Cuvee Vegan, Citluk, Bosnia-Herzegovina</i>	44
CHARDONNAY <i>2020 Lioco, Sonoma County, California</i>	48
PINOT GRIGIO <i>2021 Ca 'Montini, Trentino, Italy</i>	48
VOUVRAY <i>2020 Christophe Thorigny, Parçay-Meslay, France</i>	48
SANCERRE <i>2021 Pascal Jolivet, Sancerre, France</i>	94
SAUVIGNON BLANC <i>2021 Domaine Paul Buisse, Touraine-Amboise, France</i>	36
WHITE BURGUNDY-CHARDONNAY <i>2020 Olivier Leflaive, Les Settilles, Montrachet, France</i>	72
PULIGNY MONTRACHET <i>2020 Louis Latour, Cote D'or, France</i>	198

RED

PINOT NOIR <i>2018 Copain- Tous Ensemble, Sonoma Valley, California</i>	68
PINOT NOIR <i>2020 DuMOL-Wester Reach, Russian River Valley, California</i>	162
PLAVAC MALI (Plah-vatz MAH-lee) <i>2019 Vrhunsko Wine of Illyria-Vegan, Dalmatia, Herzegovina</i>	48
CABERNET SAUVIGNON <i>2020 Treana Paso Robles, California</i>	48
COTES DU RHONE <i>2020 Chateau De Saint Come, Gigondas, France</i>	64
MERITAGE <i>2020 Chateau Jouclary, Cabardes, Languedoc, France</i>	48
RED BLEND <i>2021 The Prisoner, Oakville, California</i>	88
NEBBIOLO <i>2019 Damilano Marghe, Langhe, Italy</i>	68
BLATINA <i>2016 Emporia Blatina, Mostar, Herzegovina</i>	64
GIGONDAS <i>2018 Domaine Gour de Chaule'-Tradition, Gigondas, France</i>	74
GRENACHE-SYRAH-MOURVEDRE-COBIÈRES <i>2017 Gerard Bertrand, Cobières, France</i>	52
ROSSO DI MONTALCINO <i>2019 Camigliano, Tuscany, Italy</i>	52
CHATEAUNEUF-DU-PAPE <i>2019 Domaine Giraud, Rhone, France</i>	120
CHATEAUNEUF-DU-PAPE <i>2019 Chateau La Nerthe, Vaucluse, France</i>	172
MONTEPULCIANO d'ABRUZZO <i>2018 Cantina Zaccagnini, Abruzzo, Italy</i>	58
BAROLO <i>2017 Cordero Montezemolo, La Morra, Italy</i>	190
BAROLO <i>2015 Borgogno Barolo, Fossati Barolo, Italy</i>	260