

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 Curried Prince Edward Island Mussels, Pomme Frites, 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, 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	9
<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 Tomato Sauce, House Ricotta Cheese, Parmesan</i>	
DUCK UDON	36
<i>Seared Duck Breast, Sauté of Mushrooms, Udon Noodles, Bok Choy, Hoisin Sauce</i>	
SQUID ARRABIATA	24
<i>Sauté' of Fresh Squid, Spiced Tomato Sauce, Tonarelli Pasta Fried tentacles, Lemon Essence</i>	
CHITARA	22
<i>Chitara (Guitar Spaghetti) Pasta with Brussels Sprouts, Bacon, Velouté' 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	28
<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, Coconut Forbidden Black Rice, Baby Bok Choy & Apricot Beurre Blanc</i>	
DUCK FRITES	36
<i>Seared Duck Breast, Asparagus, Thyme Jus, Truffle Frites</i>	
NEW YORK STRIP 12 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	36
<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

There is an increased risk associated with eating undercooked or raw proteins and may increase the risk of food borne illness
Gluten Free, Vegan and Vegetarian dishes are available