

HORS D'OEUVRES, APPETIZERS & SMALL PLATES

SALMON TARTARE

Nori Spiced Rice Crisp, Citrus, Chili Aioli... While It Lasts

THE PERFECT CAPER PATÉ

All-Natural Chicken Liver Pâté, Mission Fig-Vidalia Onion Relish, Rustic Pear Jam, French Bread Crisps, Capers Berries

CURRY MUSSELS

Red Thai Curried Prince Edward Island Mussels, Pomme Frites, Sauce Trio

SWEET & SPICY CALAMARI

Fried Squid, Sweet & Spicy Chili Sauce, Toasted Peanuts, Green Onions, Cilantro

FOG

Humboldt Fog Goats Cheese, Crostini, Lemon Micro Tumble, Red Wine Jam, Local Honeycomb

MUSSEL LEEK

Steamed Prince Edward Island Mussels with Melted Leeks, Fresh Cream, Vermouth & Grilled French Bread

FOIE GRAS CLUB

Seared Hudson Valley Foie Gras, Tomato Apple Jam, Crisp Smoked Bacon on Grilled House Brioche

FRIED MUSHROOM

Fried Hen of the Woods Mushroom, Whipped Ricotta & Goat Cheese, Sea Salt, Truffle Oil, Saba & Grilled French Bread

BEET GNOCCHI

House Made Beet Gnocchi, Roasted Beets, Goat Cheese, Fried Quinoa, Fresh Herbs & Blackberries

WARM SHRIMP COCKTAIL(4)

Green Garlic Confit, Capers, Currants, Brown Butter, Tomatoes, Fresh Herbs

SALADS

HOUSE CHOP

Our House Chop of Watercress, Iceberg, Tomato, Avocado, Apple Smoked Bacon, Maytag Blue Cheese- Tossed in A Caper-Whole Grain Mustard Vinaigrette

BABY GREENS

Organic Baby Greens, Goat Cheese, Focaccia Crouton, Herb Vinaigrette

BLEU BEET

Organic Roasted Beets on Spinach & Mixed Greens, Bleu Cheese, Toasted Pecans, Bleu Cheese Vinaigrette

TEMPURA SHRIMP

Organic Greens, Pickled Ginger, Tempura Shrimp & Green Beans Miso-Yuzu Vinaigrette

SIDES

CHOICE OF SAUCE - Butter Sauce/Herb Bearnaise/Thyme Jus

HOUSE MADE FRESH HERB-OLIVE FOCACCIA-Parm/EVOO

FRENCH BREAD-Served with Butter

GLUTEN FREE BREAD—House made & Amazing...served with Butter

FRITES

ANSON MILLS GRITS - Cheddar Cheese & Corn Butter

SAUTEED BRUSSELS BACON - Fig Pickle & Brown Butter

GRILLED CHICKEN BREAST, 6 oz

BABY BOK CHOY- Chili Spiced w/Peanuts & Cilantro-Green Onion

COCONUT BLACK RICE

GREEN BEANS – Herb Bearnaise

SAUTEED MUSHROOMS - Brown Butter

TRUFFLED FRITES

JEANIE ROLAND
CHEF-OWNER

PASTAS

RIGATONCINI SAUSAGNAISE

Imported From Italy, Rigatoncini Pasta with Sausage, Rustic Tomato Sauce, House Ricotta Cheese, Parmesan

DUCK UDON

Seared Duck Breast, Sauté of Mushrooms, Udon Noodles, Bok Choy, Hoisin Sauce

CHICKEN BOLOGNESE

Classic Bolognese, With Chicken on Fettuccine and Finished With Parmesan

MUSHROOM CAPELLINI

Sauté of Mushrooms, Shallot Confit, Herbs, Egg Yolk, Truffle oil

LAND & SEA

DUCK A DEUX FACONS

Crispy Confit of Duck & Garlic Marinated Duck Breast, Wilted Greens, Mashed Potatoes, Lentil-Pancetta Vinaigrette, Thyme Jus

MOMMA'S CHICKEN

Buttermilk Fried, All-Natural Chicken Breast, Cheddar Grits, Wilted Greens, Sweet Corn Sauce

MISO SALMON

Forbidden Black Rice, Chili'd Bok Choy & Ginger Sesame Butter

SHRIMP & GRITS

Jumbo Prawns, Anson Mills Yellow Grits-with White Cheddar Cheese, Wilted Greens, Roasted Red Peppers, Bacon & Brown Butter

CRABBY SCALLOPS (2 or 3)

Grilled Sea Scallops Topped with Brule' Of Crab & Yuzu Tobiko, Coconut Forbidden Black Rice, Baby Bok Choy & Apricot Beurre Blanc

DUCK FRITES

Seared Duck Breast, Green Beans, Thyme Jus, Truffle Frites

NEW YORK STRIP 14 oz

Grilled Creekstone PRIME New York Strip, Wild Mushrooms, Truffle Frites & Brown Butter

FILET LA SAISON 6 oz or 8 oz

Grilled, All-Natural Grass Fed 6 or 8oz Filet of Beef Tenderloin, Roasted Fingerling Potatoes, Green Beans, Frizzled Leeks & Herb Bearnaise

PAN SCALLOP 4 or 5

Pan Crusted Scallops, Mashed Potatoes, Wilted Spinach, Lemon Butter Pan Sauce

FILET LA MAISON 6 oz or 8 oz

Grilled All-Natural Grass Fed 6 or 8 oz Filet of Beef Tenderloin Lobster Mac & Cheese, Green Beans, Herb Bearnaise

VEGAN DREAMIN'

Black Rice, Sauté' of Mushroom, Bok Choy, Green Beans, Macadamia Cheese, Red Curry Sauce

PIG & THE FIG

Grilled Berkshire Pork Chop- Brulé of Fresh Figs, with Potato Carrot Gratin, Stone Fruit Glace, Kale Apple Salad with Fig Balsamic Vinaigrette

MOROCCAN SPICED LAMB

Pan Seared Australian Rack of Lamb, Spiced Rubbed & Served with Oil Cured Olives, Roast Fingerling Potatoes, Green Beans, Drizzle of Local Honey

FISH & CHIPS

Freshly Fried Fish, Citrus Slaw, House Made Frites

GRILLED WAGYU BURGER

With Brie Cheese, Chili Aioli, Frites

Add: Bacon

Fried Egg

Foie Gras

FRIED CHICKEN SANDWICH

Chili Aioli, Iceberg, House made Pickles, Frites

There is an increased risk associated with eating undercooked or raw proteins and may increase the risk of food borne illness. 2.50 plate charge, 5.00 food split charge. Please silence phones. Thank you