

Salads

- Farmer's Market** | Local Greens, Red Onions, Cucumbers, Asparagus, Carrot, Tomatoes, Crispy Shallots, Red Wine Vinaigrette 13
- Caesar*** | Brown Butter Bread Crumbs, Crispy White Anchovy, Charred Lemon 12
- Bibb Lettuce** | Berkwood Bacon, Roasted Tomatoes, Danish Bleu Cheese 14
- Roasted Beets** | Whipped Goat Cheese, Pistachios, Citrus Supremes 12
- Local Strawberries & Burrata** | Arugula, White Balsamic Reduction, Spiced Pecans 15

Entrées

Seafood Paella* 29

Scallops, Shrimp, Calamari, Clams, Mussels, Chorizo, Calasparra Rice, Soffritto

Seared Sea Scallops* 30

Pearl Barley Risotto, Summer Vegetables, Pickled Shallots

Salmon En Croute* 29

Dijon Mustard, Buerre Blanc, Asparagus

Seared Flounder 30

Carolina Gold Rice, Wilted Spinach, Brown Butter & Lemon Sauce, Capers

Tagliatelle Bolognese 24

House-Made Pasta, Veal & Pork Ragu, Pecorino Romano

Hanger Steak* 28

Sunchoke Gnocchi, Oyster Mushrooms, Pea Shoots, Pickled Leeks

Filet Mignon* 38

Potato Pave, Summer Vegetable, Braised Pearl Onions, Bordelaise Sauce

For The Table

Bone-In Cowboy Ribeye* 80

Seafood Paella* 50

Whole Local Fish Mkt Price

Small Plates

Sweet Corn Agnolotti Saffron Emulsion, Summer Succotash	15
Roasted Cauliflower Sweet & Sour Leeks, Turmeric Coconut Crème	12
Local Mushroom Bruschetta Herb Boursin, Truffle Oil, Chives	8
Butter-Poached Tiger Shrimp Jimmy Red Corn Grits, Lemon	16
Crab Dip Artichokes, Spinach, White Cheddar, Crostini	16
P.E.I. Mussels White Wine, Butter, Shallots, Grilled Baguette	18
Sesame Tuna Tataki* White Ponzu, Yuzu, Pickled Peppers & Mustard Seed	18
Charred Octopus Smoked Potato Crema, Niçoise Olives, Blistered Tomatoes	18
Crispy Calamari Hot & Sweet Sauce, Wasabi Cream	15
Roasted Bone Marrow Garlic Confit, Grilled Sourdough	19
Pork & Shrimp Spring Rolls Cilantro & Lime Slaw, Thai Peanut Sauce	12
Beef Carpaccio* Whole Grain Mustard, Capers, Arugula, Cured Egg Yolk	17
Spiced Pork Pinchos Mint Labneh, Red Pepper Relish, Grilled Fennel	16

~ **House-Made Dinner Rolls & Whipped Butter** 4 ~

Fromage & Charcuterie

Choice of Three...20 / Choice of Five...32

Cheese...8

Spanish Manchego
Vat-17 White Cheddar
Smokey Danish Bleu
Cave Aged Gouda
Sweetgrass Camembert

Meat...8

Duck Pastrami
Iberico Chorizo
Wild Boar Salami
Prosciutto Di Parma
Spicy Soppressata

*May Be Cooked To Order: The Consuming of Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs Increase Your Risk of Food-borne Illness, Especially if You Have Certain Medical Conditions.