

O N E

MUSHROOMS AND TOAST / 10
SAUTEED MUSHROOMS, LOCAL CHEESE, COUNTRY HAM AND TOAST

SPAGHETTI / 12
ROASTED CHANTERELLE MUSHROOMS, CRÈME FRAICHE, LEMON, THYME

SHRIMP / 12
JUMBO SHRIMP, "BARIGOULE", ARTICHOKE, TOMATOES, CROUTONS

MUSSELS / 10
PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, GARLIC, LEEKS

CHARCUTERIE PLATE / 12
HOUSE MADE SAUSAGES, CHEESE COLLECTION, WHOLE GRAIN MUSTARD
CORNICHON, PICKLED CIPOLLINI ONIONS, TOASTED BAGUETTE

T W O

CREAMY SHRIMP AND CLAM CHOWDER / 9

ARUGULA / 9
OUR HOUSE SALAD OF ARUGULA, SHAVED FENNEL, TOASTED PINE NUTS,
BONNY BLUE FARMS GOAT FETA, LEMON DRESSING

B.L.T. SALAD / 8
CHOPPED ICEBERG LETTUCE, TOMATOES, APPLE WOOD BACON,
HARD BOILED EGG, GARLIC CROUTONS, CREAMY MAYTAG DRESSING

CRAB SALAD / 12
JUMBO LUMP CRAB, SHAVED BABY CARROT, FENNEL, FRENCH BEANS,
BREAKFAST RADISH, PEARL ONION, CITRUS VINAIGRETTE

T H R E E

CHICKEN / 18
ASHLEY FARMS FREE RANGE BUTTERMILK SOUTHERN FRIED CHICKEN,
BLACK PEPPER MASHED POTATOES, FRENCH BEANS

SCALLOPS / 25
CAST IRON SEARED DIVER SCALLOPS, ROASTED SWEET POTATO
CHANTERELLE MUSHROOM RISOTTO, BLACK TRUFFLE MADEIRA VINAIGRETTE

FLOUNDER / 28
PAN CRISP LOCAL FLOUNDER, BLACK EYED PEA SUCCOTASH, CRAWFISH AIOLI

SNAPPER / 28
ROASTED RED SNAPPER, FALL VEGETABLE PILAF, PROVENCAL TOMATO SAUCE, GRILLED ARTICHOKE, LEMONS

RIBEYE / 35
GRILLED SIXTEEN-OUNCE PRIME RIB OF BEEF, CRISP GARLIC FINGERLING POTATOES, VEGETABLE CONFIT, SAUCE BÉARNAISE

BEEF TENDERLOIN / 30
OVEN ROASTED TENDERLOIN OF BEEF, BRAISED BEEF SHORTRIB HASH, ROASTED WILD MUSHROOMS, MELTED LEEKS,
BOURBON GLAZED CIPOLLINI ONIONS

SMALL PLATES

PIMENTO CHEESE
CRUDITÉ, TOAST
5

MAC "N" CHEESE
FIVE CHEESE WITH BERKSHIRE PORK
6

SALMON PATTIES
"SOUTHERN TABLE" SALMON
PATTIES, CAPER REMOULADE
8

"WINE-BURGER'S"
TRIO OF NEOLA FARMS BEEF
SAVORY, SWEET, HOT
8

CHEF'S TASTING MENU

FOUR FOR FORTY

1

SPAGHETTI
ROASTED CHANTERELLE MUSHROOMS,
CRÈME FRAICHE, LEMON, THYME
BR COHN, CHARDONNAY, CA

2

SNAPPER
BLACK EYED PEA SUCCOTASH, CRAWFISH
AIOLI
LA CREMA, PINOT NOIR, OR

3

ROASTED RIB OF BEEF
BLUE FOOT MUSHROOM RISOTTO
ROSENBLUM, ZINFANDEL, CA

4

CHOCOLATE SOUFFLÉ
WHIPPED CREAM, VANILLA GELATO
TAYLOR FLADGATE, 10 YEAR
TAWNY PORT

"OUR INGREDIENTS ARE MORE IMPORTANT THAN OUR RECIPES"

CHEF D' CUISINE, BEN VAUGHN