

{ Appetizers }

Jumbo lump local blue crab cake, panko crusted with whole grain mustard aioli and citrus scented baby arugula 15

Wild Georgia shrimp with local stone ground grits, tasso gravy and fried Vidalia onion rings 13

Escargot sautéed in herbed white wine butter with sun-dried tomatoes, slow roasted elephant garlic clovers and grilled asiago ciabatta 12

Beef carpaccio with Dijon mustard aioli, shaved parmesan cheese, spinach chiffonade and crispy capers 12

Bento box: seared sushi grade fish, encrusted with black sesame and coriander, dumplings, black seaweed and calamari salad, tempura vegetables, wasabi and a ponzu dipping sauce 14

Tuna carpaccio with dill, shallot aioli, crispy capers and Bermuda onion relish 12

{ Wood Fired Pizzas }

Margherita- fresh buffalo mozzarella, spicy tomato sauce and fresh basil 12

Smoked duck with feta, spinach and red onion 12

Shrimp Caesar sun-dried tomato pesto, grilled shrimp, fresh buffalo mozzarella and chopped traditional Caesar salad 12

{ Salads }

Herbed goat cheese with pickled red onion, roasted red pepper and brick oven roasted heirloom tomatoes 9

Watercress with roasted golden and ruby beets, Granny Smith apples, currants, spiced pecans finished with a curried vinaigrette 9

Boston red leaf lettuce with diced tomatoes, fried shoestring potatoes, basil vinaigrette and your choice of Maytag bleu cheese or herbed chevre 9

Grilled hearts of romaine, garlic croutons, shaved parmesan and Caesar dressing 8
With grilled shrimp 12

{ Entrees }

Duck two ways pan-seared breast, confit thigh topped with whipped Yukon gold potatoes, roasted beets and natural jus reduction 28

Fish-n-chips beer battered day boat flounder, Russian fingerling potatoes, ploughman's salad accompanied by malt vinegar and roasted red pepper remoulade 28

Osso Bucco braised veal shank over a trio of mashed root vegetables with sautéed baby mustard greens and natural jus 32

Black angus filet mignon, seared au poivre, with gorgonzola gratinée pomme frites, fresh arugula and tarragon, roasted garlic aioli 35

Rack of lamb, herb crusted and roasted, with whipped truffle Yukon Gold potatoes finished with port wine and rosemary demi glace 36

White Marble Farms double cut bone-in pork chop, Coca-Cola and bourbon marinated, with collard greens, sweet corn pudding and cherry bourbon reduction 34

King crab omelet-Alaskan King crab, spinach, brie cheese and asparagus finished with Hollandaise sauce market price

Local black grouper, quinoa crusted, pan seared, with goat cheese gratinéed cream spinach and sun-dried tomatoes 26

Brick oven roasted free range chicken breast with creamy wild mushroom risotto, fresh vegetables and Marsala jus 22