

FIRST COURSE



Warm Cauliflower Soup with Smoked Bay
Scallops, Truffle Oil and Radish sprout
10

Arugula Salad With Oranges, Red Onions,
Radish, Macadamia Nuts and a
Pineapple-lime Vinaigrette
9

Bibb Lettuce Salad with Irish Porter Cheese,
Roasted Sweet Onions, Pretzel Croutons
and a Mustard vinaigrette
9

NC Oysters with Tabasco Gelee, Lemon Capers
Mayo, Red Wine-Cranberry Mignonette
and White Anchovy Gremolata
11

Rope Grown P.E.I Mussels with Crushed Tomatoes,
White Wine and Garlic
11

Seared Foie Gras with Toasted
Brioche, Caramelized Parsnips and
a Blueberry-Balsamic Gastrique
16

PASTAS



Rigatoni Tossed with Italian Sausage,
Sweet Marsala, Tomato,
Cream and Chili Flakes
17

Handmade Parmesan Gnocchi Tossed
with Braised Organic Veal and Italian
Porcini Mushrooms
19

Fresh Tagliatelle with Toasted Prosciutto,
Mushrooms, Sage, English Peas and Cream
18

MAIN COURSE



Traditional Pot Pie with Braised Rabbit,
Seared Loin, English Peas and Glazed Carrots
28

Roasted Snapper with Coconut Shrimp,
House made Ramen Noodles, Asian Vegetables
and a Mild Red Curry sauce
29

Seared Organic Chicken with Creamy Mashed
Potatoes, Wilted Spinach and a Garlic Pan Sauce
22

Braised Lamb shank with a Zucchini Cake,
Root Vegetables, Red Wine Reductions and
a Apricot-Almond Gremolata
33

Roasted Sea Scallops with Creamy Rissotto,
Brussels Sprout Leaves and a Wild Boar Ragout
33

Herb Rubbed Veal Loin with Mushroom and
Marrow Stuffed Potato, Confit Tomato Salad
and a Sauce Bordelaise
33

NC Flounder with Braised Artichocks,
Wild Mushrooms, Crispy Potatoes, Lobster
and a Black Truffle-Artichocks Sauce
31

SIDES



Truffle Mashed Potatoes
Roasted Mushrooms with Seasonal Herbs
Spinach with Caramelized Garlic
7