
STARTERS, SOUP & SALADS

STEAMED MUSSELS

white wine, tomatoes, capers, garlic, basil \$8

BUTTERMILK FRIED CALAMARI

creole sauce \$8

PAN SEARED SCALLOPS

*applewood bacon and vidalia onion
polenta, honey whipped ricotta, apple puree \$13*

YELLOWFIN TUNA TARTAR

arugula, lemon vinaigrette, salmoriglio \$13

SPINACH & ARTICHOKE DIP

fried lavash \$6

TOMATO BISQUE

carolina goat cheese, basil \$6

HEIRLOOM BEET SALAD

*arugula, local basil, crisp lavash, goat cheese
mousse, lemon shallot vinaigrette \$7*

MESCLUN FARM GREENS

*cherry tomatoes, pistachios, cranberry compote,
creamy buttermilk dressing \$7*

"BLUE" BIBB SALAD

*applewood smoked bacon, cherry tomatoes,
marinated red onions, bleu cheese dressing \$10*

WOOD OVEN PIZZA & HOUSE MADE PASTA

LAMB SAUSAGE PIZZA

*sun dried tomatoes, carolina goat cheese,
chopped oregano \$12*

ROMA TOMATO & MOZZARELLA

roma tomatoes, marinara, basil \$10

FOUR CHEESE & MUSHROOM

*ricotta, pecorino, parmesan and mozzarella cheeses,
cremini mushrooms, arugula \$10*

MEATBALL CALZONE

*housemade veal meatballs, sweet peppers,
spinach, mozzarella \$12*

WOOD OVEN PIZZA & HOUSE MADE PASTA *cont.*

FOUR CHEESE FETTUCCINI

*pecorino, parmesan, ricotta, mozzarella,
sauce alfredo \$13*

FETTUCCINI "FRUTTI DI MARE"

*coldwater mussels and scallops, local shrimp,
shellfish marinara \$26*

ENTREES

RAINBOW TROUT

*fennel, tomatoes, lemon, chopped oregano,
kalamata olives \$19*

GRILLED MAHI MAHI

*carolina rice pillo, rock shrimp, asparagus,
tomatoes, basil, lemon citrus butter \$24*

DUO OF MAPLE LEAF FARMS DUCK

*butternut squash hash, garlic braised greens,
golden raisins, duck jus*

GRILLED SWORDFISH

*caraway beer mustard glaze, slow cooked
polenta, almond brown butter \$24*

WOOD OVEN ROASTED SALMON

pesto, sweet potato purée, grilled asparagus \$20

GRILLED YELLOW FIN TUNA

*coconut carolina rice, pickled leeks,
port wine reduction \$27*

PAN ROASTED CHICKEN BREAST

*housemade linguini, broccoli, sun-dried tomatoes,
alto speck, thyme, mushroom demi glace \$18*

OSSO BUCO

*braised pork shank, risotto, tasso ham, spinach,
sauce agrodolce \$24*

CRACKED PEPPER SEARED FILET OF BEEF

*smashed potato croquette, portabella mushrooms,
brandy pepper sauce \$30*

SLOW ROASTED CAROLINA

BERKSHIRE PORK CHOP

*buttered angel hair pasta with garlic,
tomatoes, basil \$22*