STARTFRS

LOW COUNTRY OYSTER STEW with Wild Mushroom Grits \$12.50

CAROLINA SWEET POTATO & APPLE BISQUE

with Herbed Duck Confit Hash \$9.00

LOBSTER & CORN CHOWDER with Basil Butter \$10.50

SAMPLING TRIO OF SOUPS \$12.00

KURIOS FARMS BIBB LETTUCE

with Creamy Cucumber Dressing, Cornbread Croutons, Cherry Tomatoes and Manchego Cheese \$9.00

SUPER CHILLED WEDGE OF ICEBERG

with Smoked Bacon Jerky and Buttermilk Dressing \$8.50

TENDER LOCAL FIELD GREEN SALAD

with Warm Goat Cheese Fritter and Toasted Pecan Vinaigrette \$9.50

CHEF'S SUGGESTIONS

SAUTEED BREAST OF MUSCOVY DUCK

with Sweet Corn and Leek Potato Cake, Red Wine Braised Cabbage, Truffled Wild Mushroom Relish and Cabernet Jus \$34.50

GRILLED PEACH GLAZED JUMBO GULF SHRIMP

with Sweet Corn Risotto, Brandied Peach Butter and Green Onion Horseradish Hushpuppies \$32.50

PEPPERED SEARED NY STRIP "AU POIVRE"

with Crispy Potato Cake, Teeny Weeny Benne Beans and Brandy Pan Sauce \$38.50

PAN ROASTED 'NATURAL' BREAST OF CHICKEN

with Crispy and Creamy Vidalia Potatoes, Young Green Beans and Mushroom-Chicken Jus \$27.50

GRILLED BONELESS 'BERKSHIRE' PORK CHOP

with Smoked Bacon-Cheddar Grits, Creamy Collard Greens and Shiitake Gravy \$34.00

> BENNE CRUSTED RACK OF NEW ZEALAND LAMB

with Wild Mushroom Potatoes and Coconut Mint Pesto \$38.50

STEAKS AND CHOPS

"ANGUS" BEEF FILET \$30.00

"ANGUS" NEW YORK STRIP \$32.00

"PRIME" RIBEYE \$34.00

SAUCES

Blue-Cheese-Balsamic Glaze Foie Gras-Truffle Butter Red Pepper Béarnaise Brandy-Peppercorn Sauce Port Wine-Demi

PRIME SEAFOOD

LIVE MAINE LOBSTER Market Price

NATURAL SALMON \$25.00

BLACK GROUPER \$29.50

SAUCES

Ginger-Lime Butter Toasted Pecan-Rosemary Butter Tomato Vinaigrette Horseradish Cream Sauce Tapenade

ON THE SIDE 6.50

WILD MUSHROOM GRITS

ASPARAGUS WITH TRUFFLED HOLLANDAISE

GARLIC BUTTER SPINACH

GOAT CHEESE SMASHED POTATOES

VIDALIA MASHED POTATOES

CREAMY POTATO GRATIN

CRUSHED BUTTERNUT SQUASH WITH PECANS & HOUSEMADE MARSHMALLOW

> ROASTED ROOT VEGETABLES WITH HONEY BUTTER