

COMPOSED PLATES

Seared Sea Scallops \$30

Crawfish-Thyme Beurre Blanc, Sautéed Swiss Chard, Garlic Whipped Potatoes

Pan Roasted Salmon Filet \$29

Wild Forest Mushrooms, Truffled Lentils, Baby White Turnips, Cabernet Braised Pearl Onions, Fine Herbes

Saffron-Tomato Seafood Stew \$27

Prawns, Mussels, Calamari, Market Catch, Chive Aioli Croutons

Pan Roasted Carolina Mountain Trout \$29

Blue Crab-Almond Brown Butter, Sweet Potato Puree, Wilted Mustard Greens

Pan Seared Yellowfin Tuna Loin \$28

Crispy Pork Belly, Golden Beets, Celery Root Mash, Local Pickled Pepper Gastrique, Oregano, House Smoked Sea Salt

Pecan Crusted Fried Chicken \$25

House Made Black Pepper Biscuits, Pork Sausage, Gravy, Fire Roasted Broccolini, Sage

A LA CARTE

FROM OUR WOOD GRILL

Market Fish \$25

Whole Fish \$26

Duroc Pork Chop \$25

Ribeye Steak \$29

Filet Mignon \$34

Hanger Steak \$21

SIDES

Braised Seasonal Greens \$6

Asparagus with Local Mushrooms \$9

Truffled Mac n' Cheese \$7

Brussels Sprouts with Bacon \$6

Garlic Whipped Potatoes \$5

Brown Butter Cauliflower \$5

SAUCES

House Steak Sauce \$4

Béarnaise \$3

Chimichurri \$2

Lemon Herb Beurre Blanc \$2

Creamy Peppercorn Sauce \$3

