

## STARTERS

Flatbread (Chef's Selection) 7  
Crab Cakes 16  
Prosciutto & Focaccia 12  
Shrimp Cocktail 12  
Cuban Pork Belly Tacos 14  
Sesame Seared Tuna 13  
Beer Battered Truffle Fries 8  
Wagyu Short Ribs 13

## SALADS

House Mixed Field Greens 11  
Spinach, Roquefort & Apple 13  
Seasonal Chef's Selection Mkt.  
Soup de Jour Mkt.

## SIDES for the TABLE

Roasted Heirloom Carrots 9  
Bacon & Garlic Mushrooms 9  
Black Truffle Grits 10  
Crispy Brussels. 10  
Low-Country Mac & Cheese 16  
Roasted Cauliflower 8  
Roasted Sweet Potatoes 8  
Sautéed Haricot Vert 8  
Smashed Yukon Potatoes 9

## DESSERTS

Crème Brûlée (Seasonal) 7  
German Chocolate Roulade 8  
Chef's Special Mkt.

## CUTS

USDA Prime Center Cut Filet (Pan Seared) 39  
USDA Prime Petite Filet (Pan Seared) 20  
USDA Prime 16 Oz Ribeye (Chargrilled) 36  
Barrel Cut Reserve Pork Tenderloin 22  
Mushroom Crusted New York Strip 26

## MAINS

Gnocchi, Shallots, Spinach, Mushroom,  
Tomato Puree, Herbed Gouda 18  
Twin Chargrilled Chicken Breasts, Roasted  
Heirloom Carrots, Smashed Yukon Potatoes,  
Roasted Shallot Velouté 19  
Pan Seared Mahi Mahi, Island Pepper Relish,  
Roasted Sweet Potatoes, Sautéed  
Haricot Vert 26  
Pan Seared Salmon, Haricot Vert, Basil &  
Tomato Couscous 24  
Pan Seared Diver Scallops, Sweet Pepper  
Grits, Crispy Brussels 28  
Pasta (Chef's Selection) Mkt.

## SAUCES & BUTTERS

Au Poivre 4 ■ Black Garlic & Roasted Shallot  
Butter 3 ■ Blue Cheese & Horseradish  
Butter 3 ■ Sherry Mushroom Reduction 4  
■ Tawney Port Demi Glace 4