



INDIVIDUAL

- GULF SEAFOOD CHOWDER 8**
snapper, grouper, clams, potatoes, tomato broth
- CORNMEAL CRUSTED GULF OYSTERS 15**
lemon, parsley, remoulade
- BAYOU LA BATRE CRAB CAKES 14**
southern slaw, sea salt aioli
- PAPPARDELLE BOLOGNESE 13**
veal, pork, and beef sauce, handmade pasta, shaved parmesan

FOR THE TABLE

- SPRING ANITPASTO 15**
seasonal house-made items and accompaniments
- GOUDA, AGED CHEDDAR, & PARMESAN FLATBREAD 10**
san marzano tomatoes, capers, onion, roasted garlic
- HOUSE MADE SAUSAGE FLATBREAD 12**
oyster mushrooms, spinach, goat cheese, mustard-onion sauce
- ARTISAN CHEESE & CHARCUTERIE BOARD 16**
daily accompaniments

THE GARDEN

- GRATITUDE FARMS BUTTER LETTUCE SALAD 9**
shaved carrots, cucumber, tomato, green onion, red wine vinaigrette
- SPINACH, SMOKED BACON, & FRIED EGG 10**
apples, blue cheese crumbles, toasted walnuts, apple-infused balsamic vinaigrette
- GRILLED HEART OF ROMAINE 10**
cherry tomato, aged balsamic, creamy caesar
- BABY BEET, WALNUT & FETA 11**
roasted tri-color beets, arugula, sherry vinaigrette

THE OVEN

- SPRINGER MOUNTAIN "BRICK CHICKEN" 27**
glazed carrots, pearl onions, sauteed mushrooms, lemon herb jus
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 32**
stone ground yellow grits, provencal tomato, balsamic-portobello mushroom, arugula

THE GRILL

- CERTIFIED ANGUS FILET OF BEEF 38**
whipped potatoes, mushrooms, roasted asparagus, bordelaise sauce
- GRILLED BERKSHIRE PORK CHOP 31**
braised greens, black eye pea gratin, pepper jus
- GRILLED AUSTRALIAN LAMB CHOPS 39**
whole wheat spaetzle, brussels sprouts, bacon, honey, red wine cherry sauce

THE SEA

- PAN SEARED FAROE ISLAND SALMON 28**
braised fennel, barley, fennel salad, orange tapenade
- SEARED NEW BEDFORD SEA SCALLOPS 32**
white beans, charred rapini, tomato beurre blanc
- GULF RED SNAPPER 35**
garden herb gnocchi, wilted spinach, puttanesca, spinach salad

FEATURED WINES BY THE GLASS

- 8 WHITE BLEND**
Hecht & Bannier | *Languedoc, France*
- 10 CHEVERNY**
Domaine Salvard | *Loire Valley, France*
- 11 CHARDONNAY**
Mer Soliel "Reserve" | *Santa Barbara County*
- 10 PINOT NOIR**
Forefront | *Sonoma Coast*
- 8 SUPER TUSCAN**
Piccini "Poggio Alto" | *Tuscany, Italy*
- 14 CABERNET SAUVIGNON**
Beaulieu Vineyards | *Napa Valley*



SIGNATURE COCKTAILS

- CAMELLIA 12**
cathead vodka, solerño, pomegranate, fresh lime, prosecco
- PYRENEES 12**
hendrick's, domaine de canton, fresh lemon, simple syrup, manzanilla sherry, garden thyme
- NO. 3 9**
pimm's no. 1, coquerel calvados, fresh lemon, fee bros. falernum, soda water
- TUPELO HONEY 11**
bulliet rye, honey syrup, fresh lemon, angostura bitters
- ON YOUR MARK 10**
four roses yellow label, cranberry purée, grand marnier, fresh lemon