

Appetizers

- Fried Green Tomatoes •**
House made pimento cheese, hot honey drizzle - 15
- Pan Seared Crab Cakes •**
Charred lemon - old bay aioli, arugula, chives, micro greens - 18
- Caribbean Curry Mussels •**
Coconut milk, chicken stock, scallion, fresh herbs -20
- Mushroom Forrester •**
Portobello mushrooms, roasted tomato, shaved parmesan, white truffle oil, grilled baguette - 14
- Black Garlic - Fontina Meatballs •**
Parsnip puree, concord grape gastric, baby celery leaves - 15
- Seared Ahi Tuna •**
Spice crusted, wakame seaweed salad, mango coulis, charred jalapeno aioli, sweet soy, sesame seed, scallion -18

Salads

- Roasted Butternut Squash •**
Herb shallots, sliced almonds, crumbled goat cheese, mixed greens, cranberry vinaigrette - 14
- Simple Green •**
Local spring mix, radish, cucumbers, shaved carrots, shallot, grape tomatoes, champagne vinaigrette - 12
- Grilled Heart of Romaine Caesar •**
House dressing, bacon, parmesan, pickled red onion, garlic croutons - 14

Add to salad

*Salmon - 12, Chicken - 10, *Steak Tips - 15

Sides

- Cornbread • Butter & Honey - 11**
- Grilled Bread Basket & Butter - 6**



Soups

- French Onion •**
Caramelized Spanish, red onion, shallots, garlic, chives, sherry, beef broth, herb- garlic croutons, swiss, white truffle oil - 13
- Vegetable Lentil Soup •**
Slow-simmered lentils, seasonal vegetables, dill-sour cream - 12
- Lobster Bisque •**
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, truffle oil - 20

Entrées

- *Steakhouse Board •**
Grilled 8oz Black Angus Filet, siracha creamed spinach, maple smoked seasoned sweet potatoes, Worcestershire butter - 55
- Swedish Braised Short Rib •**
Lingonberry cream gravy, potato rosti, sautéed haricot verts, parsley -34
- *Pan Roasted Duck Breast •**
Black forbidden rice-mushroom risotto, wilted spinach, blackberry coulis, balsamic reduction - 35
- Crispy Skinned Chicken •**
Cranberry - onion - sage-cheddar-brioche bread pudding, green beans, cider reduction, crispy shallots - 30
- Grilled Pork Chop •**
Local apple compote, smoked barley, fried brussels sprouts, pomegranate plum wine reduction - 35
- Maple Glazed Salmon •**
Warm shaved brussels sprouts, bacon vinaigrette, crispy polenta square, mustard dijonase, celery leaves -33
- *Marinated Lamb Porterhouse •**
Mediterranean couscous, pickled cucumber, harissa yogurt -48
- Baked Local Zucchini Boat •**
Warm vegetable couscous - chopped tomatoes - fresh basil - melted fontina cheese, olive oil drizzle - 28
- Lobster Mac and Cheese •**
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 34

Owner / Executive Chef Julie Cutting ~

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase risk of foodborne illness*