

APPETIZERS

- calamari**, sweet chili sauce 6
- bruschetta**, fresh mozzarella, parma ham & balsamic tomatoes 8
- cheese board**, assorted cheeses, nuts, grilled bread, lavender honey 9
- tuna**, sesame seared rare tuna, cucumber, radish, cilantro, mint, pineapple, avocado, crisp wontons, truffled soy 15

SMALL  
PLATES

- crab cakes**, jumbo crab, apple-jicama slaw 12
- spring roll**, thai noodle, chicken, peanut sauce, asian slaw 11
- hummus plate**, pita bread, cucumbers, tomatoes, olives 6

GREENS

- caesar**, wood grilled romaine, parmesan crouton, housemade caesar dressing 7
- cory salad**, mixed greens, peppadew, gold raisins, dried cherries, pumpkin seeds, almonds, honey lemon vinaigrette, toasted flatbread 7
- wedge**, iceberg, grape tomatoes, walnuts, applewood bacon, egg, reduced balsamic, bleu cheese dressing 6
- mixed baby** gourmet lettuces, avocado, salt roasted yukon gold potatoes, red onion, toasted pecans, sherry dijon vinaigrette 8

SEAFOOD  
ENTRÉES

WE SELECT AND HAND CUT ONLY THE FRESHEST, HIGH QUALITY SEAFOOD AVAILABLE

- tuna**, pink lotus rice, broccoli, bell peppers, scallions, ginger sauce 30
- scallops**, celery root-parsnip puree, roasted radishes, baby yukon gold potatoes, arugula, carrots, fresh herb butter, grilled lemon 28
- shrimp n grits**, grilled shrimp, anson mill grits, andouille shrimp stew 23
- salmon**, roasted carrots, parsnips, celery root, dill infused fish fumet 30

MEAT &  
POULTRY  
ENTRÉES

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED BLACK ANGUS SEARED ON OUR WOOD FIRED GRILL

- prime tenderloin**, 8 oz angus prime filet, herbed mashed potatoes, wild mushrooms, spinach 38
- ribeye**, loaded mac n cheese, baked green beans, natural jus 12 oz 28 / 16 oz 36
- chicken**, moroccan style, melted onions, raisins, prunes, cumin fries (Youssef family recipe) 21
- lamb**, grilled rack of lamb, buttermilk smashed red bliss potatoes, grilled vegetables, sun dried cherry -plum wine sauce 39
- gnocchi**, 12 hour tomatoes, fall vegetables, parmesan reggiano 19