



# MIENU

## STARTERS

Warm Citrus Cured Olives.....6  
Fennel, Chili Flake, EVOO

Deviled Eggs.....5  
Crispy Shallot, House Hot Sauce, House Pickles

Chefs Selection Of Fine Cheeses.....12  
Berry Preserves, House Pickled Mustard, Crostini

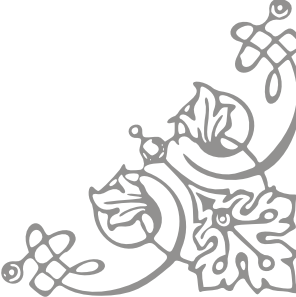

Shrimp & Grits.....14  
House Cured Bacon, Oven Dried Tomatoes, White Cheddar Grits

Crispy Skin Pork Belly.....14  
Sweet Pepper Jelly, Shaved Fennel , Dill

Local Greens.....13  
Mixed Local Lettuces, Warm Balsamic Vinaigrette, Parmesan, Shaved  
Copa, Pickled Red Onion, Parsley, Chives

Caesar .....12  
House Dressing, Shaved Parmesan, Garlic Crouton, White Anchovy

Smoked Ranch Cobb.....14  
Bacon, Hard Boiled Egg, Red Onion, Roquefort





ENTREES

Wood Roasted Chili Adobo Pork Chop.....33  
Guajillo Braised Black Beans, Roasted  
Pineapple Puree

Tandoor Roasted Rack Of Lamb.....38  
Whiskey Chimichurri, Caramelized Onions

Pan Roasted Salmon.....27  
Wild Mushroom Risotto, Maple Sherry  
Gastrique

Dry Aged Steak Burger.....21  
Hokkaido Milk Bun, Tomato Bacon Jam,  
Arugula, B&B Pickles, Smoked Gouda House  
Cut Fries

Pan Seared Chicken Breast.....23  
Served with Crab and Spinach Cream Sauce

SIDES

Roasted Yukon Potatoes.....8  
Truffled +3  
Roasted Garlic +2  
Tomato Bacon Jam +3

Cucumber Slaw....7  
Julienne Cucumber, Carrot, Bell Pepper,  
Red Onion

Bacon Braised Black Beans.....9  
Guajillo, House Cured Bacon,

Sauteed Wild Mushrooms.....9  
Garlic, Shallot, Chives

Caramelized Sweet Onions.....6  
Butter, Olive Oil, Parsley

Wild Mushroom Risotto.....9  
Vialone Rice, Pecorino, House Blend OF  
Mushrooms

Three Cheese Macaroni.....9  
White Cheddar, Smoked Gouda, Parmesan  
Truffled +3

Heirloom White Grits.....8  
Adams Reserve Cheddar, Scallions

Garlic Sauteed Spinach.....7  
Chopped Garlic, Extra Virgin Olive Oil

