



First Course

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, toasted pita chips \$14

- GLUTEN FREE- **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$14

Lobster Crab Cake

spicy cajun corn remoulade
one \$13 | two \$24

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, grilled focaccia \$18

- GLUTEN FREE- **Truffle Parmesan Fries**

chimichurri aioli, house made balsamic ketchup \$16

- GLUTEN FREE- **Roasted Beet Carpaccio**

goat cheese, crushed marcona almonds, pickled mustard seeds, micro arugula, fresno chiles, white balsamic vinaigrette \$15

Second Course

- GLUTEN FREE- **Acorn Squash Bisque**

local maple, aleppo chile flakes, bacon \$9

Soup of the Day \$8

- GLUTEN FREE- **Autumn**

romaine, baby kale, frisee, roasted sweet and spicy acorn squash, candied pecans, toasted pepitas, goat cheese, and pomegranate vinaigrette \$13

- GLUTEN FREE- **Wedge**

apple wood smoked bacon, tomatoes, gorgonzola, scallions, house made buttermilk ranch \$11

House

spring greens, grape tomatoes, english cucumbers, dill croutons, cucumber dill dressing \$9

Make your salad an entrée

whole with 6 oz chicken breast \$25

whole with 7 oz salmon fillet \$31

whole with marinated and fried tofu \$23

Third Course

Filet Mignon *

8 oz CAB, roasted garlic smashed potatoes, sautéed broccolini, Bordeaux demi-glacé, fried onions \$45

add three grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Ribeye ***

14 oz CAB, parmesan fries, house made chimichurri aioli, black winter truffle compound butter \$45

add grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Prime Pork Ribeye ***

8 oz prime, roasted garlic smashed potatoes, sautéed broccolini, house made hot pepper jelly, fresh apple, fennel, and marcona almond salad \$35

Halibut *

6-ounce pan seared fillet, roasted garlic Anson Mills grits, sweet corn and tomato hash, Nueske's apple wood smoked bacon lardons, red chile beurre blanc, fried onions \$43

Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice, sautéed asparagus, spicy corn remoulade \$35

- GLUTEN FREE- **Faroe Island Salmon ***

7 oz center cut fillet, honey-garlic glaze, herb roasted red potatoes, locally grown creamed tuscan kale and swiss chard \$35

- GLUTEN FREE- **U8 Scallops ***

three butter-finished scallops, creamed corn and Nueske's apple wood smoked bacon risotto, red chile beurre blanc, fresh apple, fennel, and marcona almond salad, fried parsnips \$41

- GLUTEN FREE- **Local Duck Breast ***

parsnip puree, fried brussel sprouts with fresh apples tossed in house made pecan butter, blackberry balsamic gastrique \$37

- GLUTEN FREE - VEGAN - **Green Curry**

coconut milk, kaffir lime, ginger, garlic, assorted seasonal vegetables, jasmine rice, fresh cilantro, house-infused chile oil \$31

add marinated and fried tofu \$5

add grilled chicken \$7

add five shrimp \$9

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

- GLUTEN FREE- We are not a gluten free restaurant and cannot ensure that cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Specialty Beverages

Mint Iced Tea 4 | Crimson Cup Coffee 4 | Lit Kombucha 7

Nashville Fruit Tea 5 | Warped Wing Craft Root Beer 5

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

Owner: Nick Hoover

Executive Chef: Katy Evans

Sous Chef: Brian Reifenberg