



## 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

- GLUTEN FREE- **Shrimp and Grits**

7 marinated large shrimp sautéed with shallots, garlic, and fresh tomatoes in white wine sauce, Anson Mills roasted garlic and cheese grits, house made andouille sausage, hot honey, and scallions \$41

### 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- **Halibut \***

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**