

## APPETIZERS

LOCAL & REGIONAL CHEESE COURSE (before or after dinner)	12.00
TOMATO-BASIL BISQUE Goat Lady Chevre Crostini	6.50
CRISPY FRIED CALAMARI Parmigiano Reggiano and Marinara	10.00
PAN-SEARED GEORGES BANK SEA SCALLOPS Butter Bean and Corn Succotash, Tarragon Beurre Blanc, and Beet Powder	12.00
EARLY-SUMMER TOMATOES AND HOUSE MOZZARELLA Fisher Farms Mini Tomatoes, Balsamic Pearls, Flatbread Crisps, Tega Hills Micro Basil, Tellicherry Peppercorns, Fleur de Sel	10.00
PAN-SEARED JUMBO LUMP CRAB CAKE Caper Remoulade, BBQ Fingerling Potato Chips and Micro Cilantro	13.00

## SALADS

BABY ICEBERG AND FISHER FARMS HEIRLOOM TOMATO SALAD Red Wine Vinaigrette, Pickled Red Onions, Blue Cheese Dressing, Tega Hills Micro Basil	12.00
BABY GREENS SALAD Tomatoes, Cucumber, and Shallot-Herb Vinaigrette	6.50
BABY ROMAINE CAESAR Parmesan Reggiano, Oven Roasted Tomato, Luque Olives, White Anchovy, and Lemon Oil,	8.00
CRISPY FRIED OYSTERS Asian Greens with Chopped Egg, Roasted Red Peppers, Bacon, and Creamy Balsamic Bacon Vinaigrette	16.00

## PIZZAS

GRILLED CHICKEN AND WILD MUSHROOM Spinach, Manchego, and Pecorino Toscano	11.00
HOUSE SMOKED SALMON Goat Lady Chevre, Spinach, and Cream Sauce	12.00

## ENTREES

HOUSE PAPPARDELLE WITH BRAISED BEEF Wide Handmade Pasta topped with Braised Beef, Smoked Red Peppers, Fennel Braised Pearl Onion, Sylvette Arugula, and Shaved Pecorino Toscano	20.00
TOMATO PROVENCAL FILLED CANNELLONI House Pasta filled with Stewed Tomatoes, Onions, and Garlic, topped with Bosky Acres Goat Cheese, Olive Oil Poached Artichokes, Fried Shallots, and Warm Black Olive Vinaigrette	18.00
GRILLED WHITE JUMBO SHRIMP AND GRITS Anson Mills Antebellum Grits, Bacon Lardons, and Shrimp Butter Sauce	29.00
GRILLED LOCH DUART SALMON Fisher Farms Soubise, Potato Leek Cream with Black Mustard, Sautéed Mushrooms, Baby Carrot	28.00
LONG ISLAND DUCK TWO WAYS Seared Breast and Leg Confit, North Carolina Sweet Potatoes, Honey Thyme Glazed Turnips	28.00
PAN-SEARED ANGUS BEEF TENDERLOIN Yukon Gold Puree, Wood Roasted and Sautéed Vegetables, and Sauce Bordelaise	30.00
WOOD GRILLED VEAL TENDERLOIN Cheese Ravioli, Wood Grilled and Sautéed Vegetables, and Veal Glace	36.00
WHITE OAK PASTURES BRAISED BEEF CHEEKS New Town Farms Buttered Baby Squashes, Tomato Stewed Squash, and Beef Jus	26.00

## FEATURED FARM AND FARMER

GRILLED GRATEFUL GROWERS PORK TENDERLOIN Creamy Polenta, Fava Beans, Chanterelle Mushrooms, Dandelion Greens, Bacon Jus	30.00
--	-------

## WOOD GRILLED STEAKS

14 OZ. PRIME RIB EYE Foie Gras Butter	35.00
14 OZ. PRIME NY STRIP Madeira, Mushroom, Citrus, and Parsley Butter	35.00