



signatures

truffle risotto fritters | 3/5

“chips and dip” | roasted fingerling potato | sea salt | triple cream goat brie | 16

artisan lettuce blend | lightly pickled beets | truffled goat cheese mousse
candied walnuts | shaved parmesan | beet vinaigrette | 8/14

house cured bacon | sweet tea glaze | seasonal pickle | jalapeno | creamy grits | 12/23

seared hudson valley foie gras | tomato jam | sweet peas | pea shoots | house brioche | 23

house smoked salmon under glass | sauce gribiche | watercress | pickled pear | 12

starters

sweet corn risotto | fresh herbs | mascarpone | parmesan | fresh plant city corn | 9

heirloom tomato | crème fraiche | dill | garlic crouton | olive oil | 9

duck rilette | brussels sprouts and apple salad | boiled peanut hummus
house made brioche | sherry vinaigrette | 7

mains

house made linguini and pork meatballs | fresh sage | roasted baby onions |
shitake mushrooms | goat cheese cream sauce | roasted red peppers | 25

roasted veal chops | white asparagus | squash puree | mixed mushrooms
turnip greens | yukon gold potato | 29

olive oil roasted black drum | miso butter glaze | bok choy
chili jasmine rice | fresh corn | pickled plums | 28

scottish salmon | dill and crème fraiche c & d grits | asparagus |
crispy vidalia onions | sunflower sprouts | 27

sweets

classic french canelés | milk and honey ice cream | lemon chocolate | 7

“s’mores” | chocolate brownie | toasted marshmallow ice cream | graham crumble | 8

blackberry cobbler | shortcake | saffron | lavender cream | 8

**vegetarian, vegan, and gluten free options always available*

**consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions*