

## small plates

**steamed PEI mussels^ 10** - saffron coconut broth, chinese sausage, crostinis

**thai okra^ 9** - garlic lime chili sauce, fish sauce, scallions

**shrimp & grits^ 10** - tiger shrimp, venison blueberry sausage, okra, stoneground grits

**crème fraiche wings 10** - kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

**roasted bone marrow^ 12** - canoe cut beef marrow, parsley pickle relish, crostinis

**baked mac 12** - gruyere, cheddar, blue cheese, fresh pasta, herbed panko crust

**burrata^ 12** - walnut arugula pesto, green tomato jam

**pear salad^ 9** - greens, candied walnuts, poached & pickled pears, buttermilk-blue cheese dressing

**lemongrass chicken^ 12** - chicken tenders, cool brussels salad, black sesame, ginger sauce

## main plates

**mushroom zucchini risotto^ 19** - oyster mushroom duxelle, saffron, crostinis

**duck leg confit^ 28** - caramelized brussels sprouts, truffle aioli, apple cider gastrique

**seared scallops^ 22** - coconut risotto, scallions, basil ice cream

**moroccan spiced chicken^ 20** - seared boneless leg, roasted vegetables, cous cous, cool saffron sauce

**beer braised beef cheek 26** - pineland farms cheek, sweet potato puree, caramelized onions

**whole bronzini^ 26** - cast-iron seared head-to-tail, onion fried rice, ponzu sauce

## side plates

**seared crostinis 3**

**beer battered fries 4**

**Please alert your server of any food allergies.**

**Our food is designed with thoughtful flavor combinations, please NO substitutions.**

Parties of 6 or more are subject to 20% service gratuity

All meals are cooked to order.

\* - consuming raw or undercooked foods may increase your risk of food borne illness

^ - menu item can be made gluten-free, **PLEASE** notify your server of any food allergies in advance of ordering