



First Course

Steam Buns

crispy sous-vide pork belly, jicama mango slaw, blood orange bbq, scallions \$12.95

Cheese Plate

herb havarti, double cream brie, picante gorgonzola, fennel jam, toast points \$11.95

Mussels

sambuca cream sauce and toasted focaccia \$14.95

-GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$12.95

Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

Lobster Crabcakes

spicy corn remoulade
\$8.95 for 1 | \$14.95 for 2

Second Course

-GLUTEN FREE- Spinach

fresh strawberries, goat cheese, and toasted pecans tossed in a warm bacon balsamic vinaigrette \$7.95

-GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, scallions, buttermilk ranch dressing \$7.95

House

spring greens, tomato, cucumber, herb croutons, cucumber dill dressing \$4.95

Soup

She Crab

sweet paprika, olive oil, scallions
\$4.95 cup | \$5.95 bowl

Soup of the Day

\$4.95 cup | \$5.95 bowl

Third Course

U8 Scallops

goat cheese arancini, sautéed broccolini, strawberry balsamic gastrique, fresh strawberry herb salad \$31.95

Filet Mignon*

8oz house cut, roasted garlic smashed potatoes, sautéed broccolini, cabernet demi glace, fried onions \$32.95 add
grilled shrimp \$6.95

-GLUTEN FREE- Scottish Salmon*

coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce \$27.95

Pork Chop*

12oz bone-in, stuffed with apples, dried cranberries, shiitakes, and goat cheese, roasted garlic smashed potatoes, sautéed broccolini, chardonnay quince glaze \$29.95

Lobster Crabcake

a pair of housemade lobster crabcakes, creamy herb jasmine rice, sautéed asparagus, spicy corn remoulade \$24.95

Sea Bass

sherry creamed red beans, crispy pork belly, fennel jam, semolina fried onions, balsamic reduction \$33.95

-GLUTEN FREE- N.Y. Strip*

12 oz house cut, tamari marinated, roasted garlic smashed potatoes, sautéed broccolini, grilled pineapple, onion, gorgonzola, and parsley salad, balsamic reduction \$32.95

Tilapia

pecan crust, coconut jasmine rice, sautéed asparagus, red curry coconut sauce \$19.95

Brie Pasta

fresh pappardelle pasta, brie cream, sundried tomatoes and spinach \$17.95

add grilled chicken \$4 add shrimp \$8

- GLUTEN FREE- Items so marked are Gluten-Free
However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur

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

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95
Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover Executive Chef: Katy Fischer

*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.