



1st Course

Fall Tomato Cream ~ Balsamic ~ Parmesan ~ Basil 12

*Atlantic Shrimp ~ Cocktail Sauce ~ Lime Cream ~ Cured Lemon ~ Smoke 14

Roast Beet ~ Chèvre ~ Walnut ~ Burst Grapes ~ Orange Vin 11

Carozza ~ Fried Baguette ~ Marinara ~ House Pulled Mozz 14

Main

*Dry Aged Filet ~ Demi Cream ~ Potato ~ Sweet Carrots 46

Seared Crab Cake ~ Tartar Cream ~ Peas ~ Carrot ~ Maple Vin 42

Quail Breast ~ Butter Grits ~ Mr.Dippy ~ Forrest Mushroom 45

Ocean Trout ~ White Bean Ragout ~ Proscuitto ~ Herb Oil 45

*28oz Tamahawk Ribeye ~ Baised Kale ~ Parmesean Cream 74

Mushroom Lasagna ~ Whipped Ricotta ~ Duxelle ~ Panko Crust 39

Dessert

Chocolate Torta Polla ~ Raspberry Cream ~ Ladyfinger Dust 13

Tiramisu ~ Orange ~ Shaved Chocolate ~ Raspberries 14

Bread Pudding ~ Knob Creek Bourbon Caramel ~ Vanilla Ice Cream 13

Artisanal Cheese ~ Carrot & Apricot ~ Preserved Walnut ~ Onion 14

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.
A gratuity of 20% will be added to parties of 8 or more