

Starters

Roasted Mushrooms, Sweet Garlic and White Polenta	12
Artisan Cheese Board Chef's Selection of Five Artisanal Cheeses and Accoutrements	22
Combination Cheese & Charcuterie Board Chef's Selection of Three Artisanal Cheeses and Three Artisanal Charcuteries and Accoutrements	34
Semolina Crusted Lobster Tail with Rattlesnake Mac & Cheese	23
Charred Octopus Black Olives, Potatoes, Green Bean Salad and Saffron Vinaigrette	18
Crispy Cauliflower with a Trio of Sauces Korean BBQ, Spicy Sambal, Lemon Aioli	12
Herb-Infused Lamb Meatballs Mint Pesto and Cannellini Beans	14
Mediterranean Olive Bowl	9
Roasted Beets, Bermuda Triangle Goat Cheese, Black Peppercorn Vinaigrette	14
Carpaccio of Beef Tenderloin with Goat Cheese Truffles, Watercress and Tomato Aioli	18

Salads

Arugula Salad Peppered Strawberries, Candied Walnuts, Poppyseed Vinaigrette	14
Grace "Wedge" Butter Bibb, Grated Hard-Cooked Egg, Bacon, Blue Cheese, Buttermilk Horseradish Dressing	14
Grilled Caesar Artisan Romaine, Pickled Red Onions, Shaved Romano, Anchovy Hushpuppies, Caesar Dressing	14
Salt & Sugar Cured Heirloom Tomatoes Fried Pistachios, Extra Virgin Olive Oil, Orange Blossom Water	13

Dinners

Tempura Cauliflower Forbidden Rice, Spicy Ponzu Sauce	22
Orecchiette with Rapini, Shallots, Herbed Bread Crumbs	21
Ziti with Fried Eggplant, Tomato, Oregano, Ricotta	23
Roasted Butternut Squash Quinoa, Broccoli Rabe, Raisins, and Pine Nuts	22
Chicken Milanese Spaghetti Squash, Fresh Pomodoro, Citrus Arugula Salad	24
#Duck Two Ways Herb Roasted Duck Breast, Duck Sausage, Polenta, Black Cherry Reduction	31
USDA Prime 8 oz. Filet Mignon Herb Roasted Red Bliss Potatoes, Creamed Spinach Casserole	39
USDA Prime Dry-Aged NY Strip Parmesan Cottage Fries, Roasted Tomato and Arugula Salad	45
Seared Sea Scallops Herbed Rice and Quinoa Salad with Almonds, Pine Nuts, Arugula, Cranberries, Fresh Herbs	32
Cornflake-Crusted Florida Grouper Roasted New Potatoes, Haricot Verts, Lemon Remoulade	MP
Fettuccini and Shrimp Charred Baby Heirloom Tomatoes, Asparagus Cream Sauce	28
Black Angus Beef Burger Blend of Brisket, Short Ribs, and Chuck served with French Fries, Lettuce, Tomato, Pickle Add: American Cheese 1 Bacon 1 Fried Egg 1 Artisanal Cheese 5	15

Sides

All Sides Herbed Red Bliss Potatoes French fries Wilted Spinach with Garlic and Shallots Haricot Verts Creamed Spinach Casserole	9
Rattlesnake Mac-n-Cheese	10

We respectfully request no substitutions. We strive to use the freshest seasonal ingredients.
We're also keeping it local by supporting area farms, products and ingredients.

Consumer advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.