
SOUPS & SALADS

Grilled Corn Chowder

Roasted Tomato-Thyme Oil, Green Onion GH

9

Fall Squash HR Bisque

Smoked Pecans, Pumpkin Seed Oil, Sherry Cream

9

Organic Greens

*Green Goddess Dressing, Summer Vegetable Ribbons,
Grape Tomatoes GH, Feta*

8

Baby Spinach Salad

*Roasted Tomato-Buttermilk RL Dressing, Pickled Fennel, Cucumber,
Parmesan Crouton*

9

Local Greens GH Salad

*Sorghum-Balsamic Vinaigrette, Country Ham GB, Smoked Gouda,
Pumpkin Seeds, Whiskey Steeped Figs*

10

APPETIZERS

Apple HR -Roasted Red Onion Tart

Sweet Grass Dairy "Griffin", Hazelnuts, Dried Cherry, Hickory Glaze

11

Ginger Poached Tuna*

*Roasted Spaghetti Squash Salad, Japanese Mayonnaise,
Rice Wine-Lime Reduction, Fried Soba Noodles*

12

Domestic Artisan Cheese Selection

Flat Bread, Seasonal Accompaniments

12

Lobster and Shrimp Spring Rolls

Soy-Ginger Dipping Sauce and Shoyu Reduction

11

Fried Oysters

*Tomato RF-Cucumber RF-Dill Salad, Bacon-Buttermilk RL Cream,
Lemon Gastrique*

13

Scotch Okra

*Panko breaded, Chorizo HR wrapped, Pimento Cheese stuffed Okra RF
Deviled Egg, Roasted Garlic-Parsley Cream, Pickled Peppers GH*

12

LOCALLY SOURCED

GM-Guilford Mill, RF-Rudd Farm, MW-Michael Walker, RL-Ran Lew Dairy
HL-Homeland Creamery, GB-Good Night Brothers, GH-Gate City Harvest,
EB-East Branch Ginger, HR-Harmony Ridge Farm, MC-Massey Creek

ENTREES & SMALL PLATES

Grilled Pork Tenderloin*

*Tasso Ham Dirty Rice, Summer Squash-Sweet Corn **Sauté** ^{RF},
Green Tomato Aioli, Grilled Peach ^{RF}-Fennel Salsa
17/24*

Cornmeal Dusted Rainbow Trout

*Piquillo Grits ^{GM}, Pan Roasted Okra ^{RF}, Sweet Corn ^{RF}, Zucchini ^{RF} -Pepper Slaw,
Sesame-Peanut Pesto
17/24*

Roasted Rack of Lamb

*Sweet Potato ^{HR} -Roasted Beet ^{HR} Farotto, French Beans,
Horseradish-Balsamic Demi Glace, Apple ^{HR} -Rosemary Relish
24/37*

Seared Sea Scallops*

*Truffle Polenta ^{GM}, Parsley Cauliflower, Sweet Garlic-Hazelnut Cream,
Roasted Red Pepper-Fennel Salad
19/28*

Grilled Angus Rib Eye*

*Maple Smoked New Potatoes, Confit Leeks, French Beans,
Peri-Peri Sauce, Morello Cherry Butter
34*

Buttermilk Fried Joyce Farms Chicken Breast

*Israeli Couscous, House Cured Bacon, Mushrooms, Kale ^{GH},
Heirloom Tomato Sauce ^{RF}, Parmesan Crema, Cucumber ^{GH} Mostarda
20*

Fennel Seed Dusted Seared Salmon*

*Ratatouille, Artichoke Aioli, Rosemary-Sunflower Seed Crumble,
Sunflower Shoot ^{EB} Salad, White Balsamic-Basil Glaze
25*

Skillet Seared Duck Breast*

*Manchego-Butternut Squash ^{HR} Tart, Sautéed Kale-Mushrooms-Sweety Drop Peppers,
Smoked Paprika Roasted Almonds, Pomegranate Reduction
28*

Vegetarian options can be made available.
Please let our capable staff accommodate you.

We add a service charge of 20% to parties of 5 or more.

* Denotes menu items that are cooked to order or may contain raw ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase
your risk of food borne illness, especially if you have certain medical conditions.