

## BEGINNINGS

**CHEESE SELECTION** 13

**BRUSCHETTA** 15

**ANTIPASTO** 15

### MAINS ALL SERVED WITH:

#### **HOUSE SALAD**

LOCAL HYDROPONIC GREENS | VIDALIA SWEET ONIONS |  
HERBED-HOUSE CROUTONS | AGED PARMESAN | HOUSE VINAIGRETTE  
**WARM BREAD & MUSCADINE BUTTER**

#### **EARTH AND INLET**

BUTTER-POACHED LOBSTER TAIL | PAN ROASTED 8OZ. FILET MIGNON | WHIPPED POTATOES |  
POACHED ASPARAGUS | FINISHED WITH SAFFRON "BEURRE BLANC" | DRAWN BUTTER  
49.

#### **CHICKEN FLORENTINE PASTA**

AIRLINE BREAST | PENNE PASTA | OVEN-ROASTED TOMATOES  
GARLIC SPINACH CREAM | AGED PARMESAN  
'16 OHOOPEE RIVER WHITE  
29.

#### **SLOW-ROASTED SALMON**

8 OZ FILET | TOMATO-BOURSIN RISOTTO | HARICOT VERTS  
AGED PARMESAN TUILE | PAN JUS  
'15 STAFFORD'S FERRY WHITE  
34.

#### **WCV SEAFOOD TRIO CHOWDER**

RICH, CREAMY CHOWDER | WILD-CAUGHT SHRIMP, CRAB, AND CLAMS | CAJUN SAFFRON RICE |  
HERBED GARLIC BREAD  
'14 LOWER MILL WHITE  
37.

#### **CRISPY SEARED DUCK BREAST**

SWEET POTATO PUREE | CHARRED BOK CHOY | WILD MUSHROOMS  
CHERRY DUCK DEMI | CRISPY WONTON TUILE  
'16 BLU PASSIONE'  
41.

## DESSERTS

DAILY CHEF'S DELIGHTS  
**EXECUTIVE CHEF, PATRICK WHITE**

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YOU ARE OUR GUEST, AND ALL FOOD AND DRINKS ARE OUR RESPONSIBILITY!  
THANK YOU FOR HONORING OUR  
"NO OUTSIDE FOOD OR DRINKS" POLICY INCLUDING BIRTHDAY CAKES, COOKIES, SODAS, ETC.

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\*Please notify your server, chef, or manager of any allergies\*  
\*\*Please settle your tab downstairs at the register and visit our retail shop\*\*