

BEGINNINGS

CHEESE SELECTION	13
BRUSCHETTA	15
ANTIPASTO	15
PARMESAN/HAVARTI-STUFFED MUSHROOMS	13

MAINS ALL SERVED WITH:

HOUSE SALAD

LOCAL HYDROPONIC GREENS | VIDALIA SWEET ONIONS |
HERBED-HOUSE CROUTONS | AGED PARMESAN | HOUSE VINAIGRETTE

WARM BREAD & MUSCADINE BUTTER

CRISPY SEARED DUCK BREAST

SWEET POTATO PUREE | SNOW PEA STIR FRY | BABY BELLA MUSHROOMS
CHERRY DUCK DEMI | CRISPY WONTON TUILE

'16 LANE'S BRIDGE RED

44.

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 | BEURRE BLANC

'15 STAFFORD'S FERRY WHITE

34.

SHRIMP 'N GRITS

STONE GROUND GRITS | ANDOUILLE | N'AWLINS-INSPIRED CRAWFISH GRAVY
CRISPY SWEET ONIONS | AGED WHITE CHEDDAR

'14 LOWER MILL WHITE

31.

EARTH AND INLET

14 OZ "PRIME" RIBEYE | BLACKENED SHRIMP | SEARED SCALLOPS
POTATO DUO (WHIPPED AND DUCHESS)
BUTTER-POACHED ASPARAGUS | CAMELIZED SWEET ONION | ROSEMARY AU JUS

'16 BLU PASSIONE'

48.

DESSERTS

DAILY CHEF'S DELIGHTS

EXECUTIVE CHEF, PATRICK WHITE

*** One check would be appreciated for groups of 6 or more.***

THANK YOU FOR HONORING OUR
"NO OUTSIDE FOOD OR DRINKS" POLICY INCLUDING BIRTHDAY CAKES, COOKIES, SODAS, ETC.

Please notify your server, chef, or manager of any allergies

****Please settle your tab downstairs at the register and visit our retail shop****