

## BEGINNINGS

**PLUMP, HERBED SHRIMP W/ HOUSE COCKTAIL SAUCE** 12

**PARMESEAN / HAVARTI-STUFFED MUSHROOMS** 9

### MAINS ALL SERVED WITH:

#### **HOUSE SALAD**

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

#### **SLOW ROASTED SALMON**

8 OZ FILET | FORBIDDEN RICE | EDAMAME SUCCOTASH  
WCV WHITE WINE CITRUS BUTTER SAUCE  
37.

#### **CRISPY-FRIED CHICKEN PICCATA**

AIRLINE BREAST | CREAMY, HERBED ASPARAGUS & PARMESAN RISOTTO  
WCV WHITE WINE LEMON CAPER BROWN BUTTER  
34.

#### **N'AWLINS-INSPIRED CAJUN SHRIMP PASTA**

GARLIC BUTTERED SHRIMP | PENNE | CREOLE CREAM  
ANDOUILLE | AGED PARMESAN  
'14 LOWER MILL WHITE  
31.

#### **CAST IRON SEARED PORK CHOP**

16 OZ BONE-IN | AGED PARMESAN POTATO GNOCCHI | BACON-BRAISED BRUSSEL SPROUTS |  
CAULIFLOWER PUREE | DRUNKEN MUSTARD HONEY GLAZE  
39.

#### **EARTH AND INLET**

14 OZ "PRIME" RIBEYE | HERB-ROASTED SHRIMP AND SCALLOPS  
POTATO DUET (WHIPPED/ DUCHESS)  
POACHED ASPARAGUS | CARAMELIZED SWEET ONION | ROSEMARY DEMI GLACE  
'16 BLU PASSIONE'  
45.

### 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.

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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\*\*