

## BEGINNINGS

ANGEL HAIR LOBSTER	16
SHRIMP BISQUE	14
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**

### WILD MUSHROOM MARSALA VOL AU VENT

PUFF PASTRY | MUSHROOM MEDLEY | MARSALA CREAM  
PARSNIP CAULIFLOWER MASH | HARICOT VERTS  
'16 LANE'S BRIDGE RED  
24.

### 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.

### SHRIMP 'N GRITS

STONE GROUND GRITS | ANDOUILLE | N'AWLINS-INSPIRED WILD CRAWFISH GRAVY  
CRISPY SWEET ONIONS | AGED WHITE CHEDDAR  
'14 LOWER MILL WHITE  
31.

### CRISPY SEARED DUCK BREAST

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

### 8 OZ FILET MIGNON

POTATO DUET | BUTTERED ASPARAGUS | LOCAL SWEET ONION PUREE | WILD MUSHROOMS  
WCV RED WINE DEMI GLACE  
'15 DOLCE AMORE  
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 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\*\*

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