

AFTER 4

BEGINNINGS

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| DUCK CONFIT RAVIOLI | 16 |
| WILD-CAUGHT SHRIMP BISQUE | 14 |
| BRUSCHETTA | 15 |

MAINS

ALL SERVED WITH:

HOUSE SALAD

LOCAL HYDROPONIC GREENS | VIDALIA SWEET ONIONS | SWEET PEPPERS
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

WILD CAUGHT | 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

GINGERED SWEET POTATO PUREE | CHARRED BOK CHOY | SHIITAKE
CHERRY DUCK DEMI | CRISPY WONTON TUILE

'16 BLU PASSIONE'

41.

8 OZ FILET MIGNON

POTATO DUET (WHIPPED AND FONDANT) | BUTTER POACHED ASPARAGUS
| LOCAL SWEET ONION PUREE | MUSHROOM MEDLEY | WCV RED WINE DEMI GLAZE

'15 DOLCE AMORE

45.

DESSERTS

Consuming Raw or Undercooked Meats and Eggs May Result In Food Born Illnesses
Executive Chef, Patrick White

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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