

BEGINNINGS

<u>PARMESAN / HAVARTI - STUFFED MUSHROOMS</u>	10
<u>ARTISANAL CHEESE SELECTIONS W/ FRUIT AND CRACKERS</u>	12

MAINS ALL SERVED WITH:

MELON & ASIAGO GARDEN TANGLE

LOCAL HYDROPONIC GREENS | BLUSH WINE PICKLED ONIONS | CARAMELIZED CANTALOUPE
BRIOCHE CROUTONS | RADISH | CHERRY TOMATOES | SHAVED ASIAGO
WCV GREEN GODDESS DRESSING

WARM BREADS & MUSCADINE BUTTER

FRESH ATLANTIC PAN-ROASTED GROUPE

WILD CAUGHT 6 OZ FILET | SAFFRON SWEET CORN EMULSION | ZUCCHINI RED PEPPER HASH
YELLOW SQUASH RIBBONS | CONFIT OF LEEKS | CRISPY PROSCIUTTO | SAUCE SOUBISE
34

CHICKEN-N-DUMPLINGS AVANT GARDE

BRINED & ROASTED CORNISH GAME HEN | HERBED PARMESAN POTATO GNOCCHI
CELERY GEL | BRIOCHE-HERBED CRUMB | BACON-BRAISED BRUSSEL SPROUTS
34

WCV SIGNATURE SHRIMP N' GRITS

SPICED WILD- CAUGHT GEORGIA SHRIMP | BUTTERY STONE GROUND GRITS | ANDOUILLE
SAUTÉED SWEET CORN | CHERRY TOMATOES | SMOKED TURKEY WING JUS
FRIED LOCAL ONIONS
35

BRINED 16 oz BONE-IN PORK CHOP

BUTTERNUT SQUASH & PARMESAN MASH | GARLIC-BRAISED ROMANESCO
CARAMELIZED LOCAL SWEET ONION PUREE | DRUNKEN MUSTARD ROSEMARY GLAZE
39

CAST IRON SEARED PRIME NY STRIP

10 oz | YUKON GOLD POTATO TRIO (WHIPPED/DUCHESS/FONDANT)
LEMON BUTTER- POACHED ASPARAGUS | CARAMELIZED LOCAL SWEET ONIONS
ROSEMARY JUS LIE | GARLIC-HERBED RESTING BUTTER
45

DESSERTS

DAILY ARTISAN DELIGHTS

EXECUTIVE CHEF, PATRICK WHITE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS.**

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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