

DINNER

Garden

Caesar Salad 11

Romaine, Rustic Croutons, White Anchovies, Shaved Pecorino, Caesar Dressing

Spinach Salad (v) (gf) 11

Carrot, Orange Segments, Candied Pecans, Brie, Molasses Vinaigrette

Grilled Beet Salad (v) (gf) 13

Arugula, Chevre, Walnuts, White Balsamic Vinaigrette

Small Plates

Gazpacho 6

Chive Oil

Trio of House Made Spreads (v) 12

Buttermilk Ricotta with Gorgonzola & Truffle Oil, House made Pimento Cheese, Sundried Tomato Hummus, Lavosh

Grilled Asparagus (v) (gf) 19

Arugula, Green Apple, Basil Vinaigrette, Pecorino, Truffle Oil

*Crab Cakes 20

Creamed Corn Relish, Tasso Piperade

Mains

Vegetable Capellini (v) 19

Roma Tomato, Spring Peas, Mushrooms, Fennel, Buttermilk Ricotta, Angel Hair

*Scallops (gf) 33

Paella-Risotto Style, Spring Peas, Citrus-Horseradish Gastrique

*Grilled Pork Chop 28

Pancetta, Seasonal Mushrooms, Spinach, House Made Apple Sauce, Beer Braised Onions

*Short Rib Pot Roast 26

Chevre Mashed Potatoes, Tomato-Fennel Ragout, Shallot Demi

*Coriander Crusted Chicken (gf) 24

Joyce Farms Chicken Breast, Pancetta, Collards, Balsamic Glazed Cipollini

*Beef Tenderloin Filet 42

Chevre Mashed Potatoes, Broccolini, Peppercorn-Cognac Demi

Sides

Chevre Mashed Potatoes 7

Sautéed Spinach & Garlic 5

Swiss Chard with Pancetta 6

Sautéed Broccolini 7

Grilled Asparagus 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*