

t a s t e s

SOUTHERN SEAFOOD CHOWDER

clams, snapper, shrimp, applewood bacon, smoked heirloom tomatoes
t e n

CRISPY ALABAMA DUROC PORK BELLY

spiced cranberries, orange segments, shaved jalapeno
t w e l v e

J.T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

tomato-horseradish remoulade
f o u r t e e n

SOUTHERN FRIED GREEN TOMATOES

cajun remoulade, cotton row hot sauce
n i n e

ARTISANAL CHARCUTERIE AND CHEESE BOARD

cured olives, spicy calabrese peppers, nuts, mustard, pickled local vegetables
f i f t e e n

SEA SALTED FRENCH FRIES

smoked paprika aioli
s e v e n

s t a r t e r s

BUTTERNUT SQUASH RAVIOLI

olive oil roasted tomatoes, sage brown butter, micro lemon basil
f o u r t e e n

ROASTED HEIRLOOM BABY BEET SALAD

oranges, red onion, goat cheese, pecans, citrus vinaigrette
f o u r t e e n

SEARED SESAME-CRUSTED KUMABACHI TUNA LOIN

rice noodles nest, kimchi, charred scallion ginger sauce
f i f t e e n

SALAD OF SEVEN WONDERS

quinoa, kale, edamame, cucumber, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette
e l e v e n

SEARED HUDSON VALLEY FOIE GRAS

roasted pumpkin, cinnamon brioche, crispy bacon, truffle maple syrup
s i x t e e n

GRILLED HEARTS OF ROMAINE LETTUCE

baked italian cherry tomato, aged balsamic, creamy parmesan dressing
e l e v e n

entrées

PAN ROASTED GULF GROUPEL

curried cauliflower mash, shiitake mushrooms, brussels sprouts, pomegranate-tamarind
thirty-three

SEARED MAINE DIVER SEA SCALLOPS

creamy tuscan white beans, cipollini onions, buttered baby carrots, mustard greens, pistou
thirty

GRILLED WILD PACIFIC KING SALMON

saffron risotto, shaved fennel, oyster mushroom, harissa
twenty-nine

BOURBON-HONEY GLAZED SMOKED DUCK BREAST

butternut squash, pearl onions, swiss chard, pear-port wine sauce
thirty

HERB RUBBED GRILLED RACK OF NEW ZEALAND ELK

sweet potato purée, braised green cabbage, beech mushrooms, cassis-zinfandel glaze
forty-five

BRAISED BLACK ANGUS BEEF SHORT RIBS

habersham farm red flint creamy grits, balsamic-portobello mushroom, arugula, provencal tomato
thirty-two

8 OUNCE GRILLED BLACK ANGUS BEEF FILET MIGNON

lobster mac and cheese, foraged mushrooms, asparagus tips, bordelaise sauce
forty