

# t a s t e s

## SPRING ONION AND FENNEL SOUP

parsley oil, crispy shallots  
e i g h t

## SOUTHERN SEAFOOD CHOWDER

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

## DAY BOAT CAROLINA FLOUNDER CARPACCIO

avocado, shaved jicama, pickled cucumber, citrus-miso emulsion  
t h i r t e e n

## ASIAN PORK DUMPLINGS

warm dashi broth, seaweed, enoki mushrooms, shaved jalapenos, herb medley  
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

## ARTISINAL CHARCUTERIE AND CHEESE BOARD

cured olives, spicy calabrese peppers, nuts, mustard, pickled 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

## BARLEY TOUCHED KUMABACHI TUNA LOIN

rice noodle nest, pickled chinese cabbage, wasabi peas, yuzu  
f i f t e e n

## SALAD OF ITALIAN BURRATA CHEESE

marinated strawberries, arugula, shaved radishes, hazelnuts, mint, aged balsamic  
f o u r t e e n

## MONKEYKNAUT STEAMED ICY BLUE MUSSELS

spanish chorizo, cherry tomatoes, parsley-garlic butter  
t h i r t e e n

## GRATITUDE FARMS CRIMSON CRISP LETTUCE SALAD

spring melons, sweet drop peppers, ruby grapefruit, basil-thyme vinaigrette  
t w e l v e

## HOUSEMADE BUTTERFLY PEA PAPPARDELLE PASTA BOLOGNESE

castelvetrano olives, feta, pine nut butter  
f o u r 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

grilled pineapple, brioche, candied pistachios, cabernet-rhubarb jelly  
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 ALASKAN HALIBUT

herb ricotta risotto, morels, wilted spinach, spring garlic-parsley emulsion  
thirty-three

## SEARED JUMBO MAINE DIVER SEA SCALLOPS

zucchini pasta, pink lady peas, leeks, beech mushrooms, red pepper coulis  
thirty

## BUTTER POACHED PACIFIC KING SALMON

white asparagus, casereccia pasta, cipollini onions, baby carrots, smoked tomato butter  
twenty-nine

## LACQUERED MAINE LOBSTER TAIL

summer truffle tagliatelle, english peas, chive blossoms  
forty-five

## HONEY GLAZED SMOKED DUCK BREAST

benton's ham and field greens, charred corn, hen egg, mushroom bourbon froth  
thirty

## GRILLED PROVENCAL LAMB CHOPS

garlic polenta, fava beans, artichokes, cured tomatoes, crushed nicoise olives  
thirty-seven

## BRAISED BLACK ANGUS BEEF SHORT RIBS

mcewen grits, balsamic-portobello mushroom, arugula, provencal tomato  
thirty-two

## 8 OUNCE GRILLED BLACK ANGUS BEEF FILET MIGNON

red russian kale cannelloni, maitake mushrooms, asparagus tips, bordelaise sauce  
thirty-five