

Bistro Menu

Olives & Almonds	Lemon marinated olives smoked almonds	/ 6
Hummus	White bean hummus onions garlic thyme grilled baquette	/ 7
Hushpuppies	Crab hushpuppies fresh herbed cream	/ 10
Charcuterie Platter	Meat selections mixed nuts cranberry relish grilled sourdough bread	/ 20
Cheese Platter	Cheese selections mixed nuts red wine poached pear toasted baguette	/ 20
Farmer's Spring Soup	Barley Swiss chard carrots asparagus kale onion garlic grilled whole wheat bread	/ 10
Beet Salad	Beets goat cheese crumbles burnt orange dressing	/ 10
House Salad	Mesclun greens cranberry dressing	/ 10
Flank Steak Sandwich	Grilled flank steak truffle aioli caramelized onions oyster mushrooms grilled ciabatta shoestring fries	/ 22
-	add bacon	/ 3
-	add Monterey jack cheese	/ 3
Pulled Pork	Pulled pork crackling cornbread Cajun oven potatoes coleslaw	/ 15
Cod	Seared cod roasted cauliflower & pear salad curried pear paste lemon oil	/ 22
Pork Chop	Herb & cornmeal crusted pork chop southern style bean stew ramps	/ 30
Fettuccini	Sautéed scallops asparagus mushrooms cream shallots lemon and rosemary truffle oil	/ 28
Gnocchi	Spring vegetables mushrooms shallots cream	/ 18
-	add lobster	/ 18
-	add seared chicken	/ 8
Lamb Shank	Celery root puree seasonal vegetables Brussels sprouts braising jus	/ 35

Executive Chef | Christophe Letard

Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.
Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.