



Fall

Dinner Menu

FOR THE TABLE

HONEY BUTTER MARSHMALLOW CORNBREAD 16
Warm Cornbread, Truffle Honey Butter, Toasted Marshmallow

STARTERS

CHOICE OF FOUR.

CAST IRON ROASTED SCALLOPS 27
*Sweet Potato Puree, Ceylon Cinnamon Beurre Blanc,
Crispy Sweet Potato Hay, Sage Oil*

SHORT RIB BITES 24
Sticky Short Rib, Yuzu Char Siu Chili Sauce, Micro Cilantro, Sesame Seeds

SPINY LOBSTER RAVIOLI 27
Sautéed Lobster Meat, Meyer Lemon Garlic Sauce, Lobster Salt

CRISPY CHICKEN BAO BUN 24
Kimchi Slaw, Cilantro, Yum Yum Sauce

POPCORN SHRIMP 24
*Crispy Popcorn Shrimp, Espelette Popcorn, Cilantro Tempura Vegetables,
Yuzu Thai Chili Sauce*

TURKEY MEATLOAF BITES 22
*Valley Farms Ground Turkey Meatloaf, Cinnamon, Tomato Sauce,
Parmesan Cheese, Potato, 410 Sauce*



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ENTREES

ROASTED GARLIC SHRIMP & CRAB ALFREDO <i>Elephant Garlic Parmesan Cream Sauce, Bucatini Pasta, Garlic Chips</i>	47
CACIO E PEPE <i>Pecorino, Toasted Black Pepper, Spaghettini Pasta</i>	32
POTATO CRUSTED SALMON <i>Cauliflower Puree, Broccolini, Sage Butter Sauce, Tiny Herbs</i>	45
OXTAIL RISOTTO <i>Bomba Rice, Oxtail Reduction, Crispy Sea Salt Plantains</i>	53
PAN ROASTED STUFFED AIRLINE CHICKEN BREAST <i>House-made Boursin Cheese, Charred Lemon Beurre Blanc</i>	40
SMOTHERED CRAB STUFFED SHRIMP & GRITS <i>Smoked White Cheddar Grits, Smothered Shrimp, Smoked Turkey, Old Bay Biscuit Crumble</i>	40
PAN ROASTED CHILEAN SEA BASS <i>Maple Whipped Sweet Potatoes, Garlic Spinach, Ceylon Cinnamon Beurre Blanc</i>	47
ROASTED HARISSA EGGPLANT <i>Grilled Root Vegetable Puree, Chickpea Harissa Jus</i>	30

SIDES

ROASTED CAULIFLOWER <i>Garlic Oil</i>	15	SWEET POTATO CASSEROLE <i>Roasted Sweet Potatoes, Brown Sugar Topping</i>	15
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