

Shareable Appetizers

Warm Rosemary Focaccia	11
House made Focaccia with Fresh Herbs & Whipped Butter	
Cheese and Charcuterie Board	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Whipped Guacamole	13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	
Burrata and Tomatoes	15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia	

Salads

Caesar	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano, House Made Focaccia	
Local Salad	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Fried Shrimp and Okra	16
Crisp Fried Shrimp and Okra with Fresh Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette	

We are unable to offer substitutions on our menu.

Entrees

Roast Turkey Breast with Cornbread Dressing	32
Slow Roasted, Sliced Turkey Breast with Cornbread Dressing, Grilled Asparagus, Cranberry Compote and Sage Gravy	
Seafood Alfredo	33
Shrimp, Clams, and Scallop in a Garlic Cream Sauce with Parmesan, Fettuccini and Herbs	
Tuna with Green Curry*	34
Seared Ahi Tuna with Ginger-Soy Marinade, Thai Style Coconut Sticky Rice, Scallions Thai Basil, Sprouts, Red Peppers and Green Curry	
Organic Farro with Grilled Gulf Shrimp*	27
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Dukkah Spiced Salmon Filet*	29
Roasted Oyster Mushrooms Ragout, Fresh Dill, Snow Peas, Fennel, Fingerling Potatoes and Lemon Scented Crème Fraiche	
Chilean Sea Bass*	35
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco	
Red Quinoa with Grilled Chicken Breast	27
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Pan Roasted Duck Breast*	34
Pekin Duck Breast with City Cornbread Stuffing, Cranberry Puree, Autumn Greens Salad with Confit Leg and Roasted Poultry Jus	
South-West Braised Lamb Shank*	42
Braised Domestic Lamb Shank with South-Western Flavors, Blue Masa Polenta, Chile Stewed Collards, Charred Corn Kernels and Natural Reduction	
Filet Mignon*	42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
Cowboy Steak*	62
24 oz Grilled Cowboy Steak, Sour Cream and Scallion Mashed Potatoes, Grana Padano Creamed Spinach, Red Wine Demi	

Sharable Sides

Roasted Brussels Sprouts with Shallots and Bacon	9
Grilled Asparagus with Grana Padano	
Sour Cream and Scallion Mashed Potatoes	
Fried Okra Spears	
Braised Collard Greens	
Macaroni and 4 Cheeses	
Spiced Sweet Potato Puree	

Desserts

Warm Pumpkin Pie	10
Spiced Pumpkin Pie with Vanilla Crème Anglaise and Whipped Cream	
Deep Dish Pecan Pie	
Deep Dish Pecan Pie with Chocolate Sauce and Whipped Cream	
Vanilla Crème Brûlée	
Chilled Vanilla Custard with Caramelized Sugar and Fresh Berries	
Pear, Pistachio and Almond Tart	
Warm Pear, Pistachio and Almond Tart with Cardamom Gelato	
The Everything Cookie	
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels and Almond Cookie served with a Glass of Horchata	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Our Daily Handcrafted Frozen Dessert	
Two Scoops	

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.