

APPETIZERS

HOUSE MADE CORN BREAD (V) local honey, whipped butter

CRAB BEIGNETS lump crab, remoulade

CAULIFLOWER BITES 🕑 green onions, garlic & ginger-soy sauce

SALADS

BURRATA & HEIRLOOM TOMATO (V) marinated heirloom tomatoes, balsamic reduction, roasted pistachios, basil

CAESAR SALAD

romaine, baby kale, corn bread croutons, preserved lemon, parmesan, crispy anchovies, garlic dressing

ADD-ONS

CHICKEN 8

SALMON 13

SHRIMP 10

7

15

12

14

12



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•	FROM THE GRILL	•	N
•	FILET 8 oz. whipped potatoes, roasted green beans, au poivre	58 •	
•	DOUBLE BONE IN PORK CHOP roasted baby carrots, cheddar cheese grits, fig jam	30	
	PNTDEEC	· · · · 뉔	marinated
	ENTREES	Tre and a second	W.
	ROASTED SALMON smoked bacon succotash, roasted corn goat cheese sauce	32	N I bing che
	GARLIC PARMESAN PASTA () spinach, roasted tomatoes, artichokes	24	mint
	SHRIMP & GRITS cheddar cheese grits, andouille sausage, oven roasted tomatos	26	
			blist
	MARKET SIDES 🛛 🔆 *		
	WHIPPED POTATOES 💿	6	Valrhona ch
	TRUFFLE FRIES 💿	6	
	CRISPY GREEN BEANS 🕑	8	
		8	DESSE
	SMOKED BACON BRUSSELS SPROUTS	8	
	ROASTED BABY CARROTS 🕑	8	BLUEBERRY L sweet lemon g
	CHEDDAR CHEESE GRITS 🕑	6	PECAN PIE C brown sugar c

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more will have an automatic 18% gratuity added for your convenience.

EW YEARS' EVE * PRIX FIXE *

\$79 per person

STARTER

BELGIAN ENDIVE SALAD

l d'anjou pear, goat cheese, candied walnuts, rosé vinaigrette

or

VAGYU SHORT RIB CROQUETTES

nerry chutney, burnt cipolini, espresso glaze

ENTREE

SEARED DAYBOAT SCALLOPS

nt-pea purée, Neuskes bacon lardons, champagne beurre blanc

or

OSSO BUCO

Gristmeal stoneground polenta, stered heirloom tomato, red wine demi

DESSERT

HAZELNUT DACQUOISE

hocolate pear mouse, Veuve Clicquot cremeux



LEMON POUND CAKE glaze

CHEESECAKE

cheesecake, pecan, caramel



12

12

