

SOUPS/SALADS/ STARTERS

CHEF SCOTT JAMES / SPRING / DINNER

Soup of the day <i>(Ask your server about today's selection)</i>	5/6
Sweet Corn Veloute * <i>Crispy Tortilla, Lime Crema</i>	5/6
Grilled Heart of Romaine <i>Black Olive Crostini, Caesar Dressing, Parm Brittle</i>	8
Baby Field Greens * <i>Toasted Sunflower Seed, Aged Balsamic</i>	6
Iceberg Wedge * <i>Maytag Blue Cheese Dressing, Nueskes Bacon</i>	8
Sweet & Sour Calamari <i>Chili-Vinegar Dressing, Pickled Carrot</i>	10
Bruschetta <i>Cannellini Bean Hummus, Portobella, Wilted Greens, E.V.O.O.</i>	9
P.E.I. Mussels <i>Ginger Anisette Broth, Herbs, Grilled Peasant Bread</i>	10
Chorizo and Asparagus <i>Fried Farm Egg, Sauce Romesco</i>	9
Chickpea Crusted Oysters <i>Pickled Hot House Cucumbers, Tabasco Aioli</i>	9

MAINS

House Made Black Truffle Fettucce <i>Becky Enzor Mushroom, Arugula, Grana Padano, E.V.O.O.</i>	19
Lamb Shoulder Bolognese <i>Fresh Tagliatelle, Goat Cheese Crema, Herbs</i>	21
Painted Hills Beef Short Rib * <i>Baby Carrot, Asparagus, Pearl Onion Agro-Dolce, Natural Jus</i>	21
Scottish Salmon Filet * <i>Spicy Shellfish Stew, White Bean, Nueske Bacon</i>	21
Applewood Bacon Roasted Little Washington Pork Tenderlion * <i>Ragout of Cannelini Bean, Stewed Tomato, & Braised Pork Shoulder</i>	22
Roasted Duck Breast <i>Shiitake Mushroom, Pinot Soaked Raisin, Confit & Bacon Spaetzle</i>	21
Painted Hills Hangar Steak *	21

Lyonnais Potato, Portobella, Asparagus, Blue Cheese Crema

Grilled S.C. Swordfish

24

N.C. White Shrimp, Lemon & Arugula Risotto, Piquillo Butter

Bronzed Diver Scallops *

25

Fresh Chorizo, Sweet Corn, Lime, Refried White Bean

Espresso & Ancho Chili Rubbed NY Strip

29

Charred Tomato, Asparagus Frites, Cabernet Cabrales Butter

20% Gratuity for Parties of 6 or More\$20 Corkage Fee.....G

**** Denotes Gluten Free Options. (Please ask your server for preparation details)***

