

Bites

Macaroni and Cheese

Baked goat cheese, Spiced Queso & sharp cheddar
smoked tomato & bacon 7

Hand-Cut Fries

Choice of truffle parmesan, or roasted garlic and herb 5

Tuna Tacos

Corn tortilla, cilantro aioli, marinated avocado & shaved red cabbage 10
chili lime oil

Baked Brie en Croûte

Pomegranate Pears & pickled beet Apples
Orange essence 12

Duo of Dips

Southern Pimento Cheese
Roasted Cipollini onion & fresh herb spread
Baby greens & house made garlic chips 8

Blue Crab

Roasted corn & smoked tomato with avocado
House made tomato aioli
Capers & sea salt 13

Tuna Tartare Fondue Trio

Sesame Soy Mandarin orange, Wasabi aioli & lemon garlic n’ caper 13
Crispy wonton

Petite “Corn Dogs” 6

House dipped fresh sausage with sharp cheddar, jalapeno & garlic
Herb Dijonaise & House aioli

Coconut Shrimp

Fried gulf prawns with roasted pineapple relish 10
Tangerine marmalade

Beef Carpaccio

Thin sliced beef tenderloin, capers, truffle powder, smoked sea salt 9

Sliders Pick Three All sliders served on house made Brioche buns 9

Pork Slider

Bacon Wrapped tenderloin, praline dijon glaze & crisp iceberg

Meatloaf Slider

Tangy Tomato BBQ sauce, Southern Pimento cheese with white queso
Herb onion ring

Chicken Slider

Fried Blackened chicken, spiced Queso, Apple wood bacon, avocado
whole grain honey mustard

Garden

Goat Cheese Salad

Mixed baby greens, goat cheese medallion, shaved shallots
Roasted red grape jam & Roasted garlic vinaigrette 10

Creamsicle Pear

Pomegranate poached pears on a bed of spinach, sweet n’ salty pecans,
mandarin oranges & Gorgonzola blue cheese
Creamsicle vinaigrette with vanilla beans 10

Heart of Caesar

Fresh cut romaine lettuce, Parmesan Reggiano & brioche croutons
Sea salt & cracked pepper 8

House Wedge

Tomato confit with Toasted fennel, Red onions, brioche croutons
Gorgonzola blue cheese & Warm apple wood bacon vinaigrette 8

Add chicken 4 Add shrimp 7 Add salmon 7 add crab cake 6

Meals

Berkshire Pork Tenderloin

Bacon wrapped & hickory smoked pork tenderloin
Country corn & spiced ham Risotto with buttered Broccollini
Herb pan sauce 21

Pan Seared Scallops

Watercress, English pea soufflé, mandarin beurre blanc 22

Ashley Farms Chicken

Southern pan fried chicken Smear of butter whipped Potatoes
Baby Brussel leaves with garlic & white wine 17
Sauce Chaussier with fresh herbs

Red Snapper

Pan seared Snapper with Artichoke ravioli & Smoked paprika beurre blanc
Myer lemon foam & basil Pesto 23

Salmon a la Polonaise

Grilled salmon with buttered asparagus, hard boiled egg & toasted Brioche
breadcrumbs. Roasted garlic hollandaise 24

Steak Diane 31

Pan seared filet of beef with bacon wrapped boursin potato cake
Buttered Broccollini & Cognac wild mushroom sauce

Crab Stuffed Rainbow trout 18

Blue Crab with Cajun cornbread, garlic & red peppers
Creole Tasso cream & asparagus

Fettucini Cordon Bleu 16

Crispy lardons of bacon with Pan fried Ashley Farms Chicken
Roasted garlic & Parmesan cream
Sunflower Basil Pesto

Fettucini Primavera 13

Roasted mushrooms with smoked tomatoes & Caramelized Garlic
Vodva Pomadora sauce & Shaved Parmesan reggiano

Add chicken 4 Add Shrimp 7

Grilled Terres Major

Macaroni and cheese, smoked tomato, crispy lardons, asparagus,
Sauce Chausserie 19