

APPETIZERS	BREAD & BUTTER 6
	everything Parker House rolls, scallion cream cheese butter
	DUCK TART 17
	confit duck, puff pastry, orange curd, coffee cherry butter, licorice mole, olive caramel
	SMOKED CARPACCIO* 19
ny strip, pickled onion & herb relish, fried garlic chips, almond salt, crostini	
SOUTHERN CHARCUTERIE & CHEESE 34	
chef's selection of cheeses, charcuterie, and accoutrements	
OCTOPUS & SHRIMP BRUSCHETTA 18	
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus	
ROASTED CAULIFLOWER 15	
truffled pea purée, salted almonds, feta crema, red bell essence	
SALADS	BEET + BERRY 16
	pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis
	ETCH 15
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
HORSERADISH CAESAR 16	
kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip	
ENTRÉES	VENISON 49
	chickpea feta filo clutch, olive tapenade, mint relish, duck fat pearl onions, okra, muhammara, apricot chutney, harissa cranberries
	PAN-SEARED SCALLOPS 51
	masa dumplings, tomato del mar sauce, honey pasilla puree, ancho glazed sweet potato, fennel relish
	GRILLED FILET MIGNON* 51
	horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter
	PORK RIBEYE* 38
stuffed delicata squash, onion soubise, winter squash glaze, apple marmalade, oat crumble	
AIRLINE CHICKEN BREAST 36	
thai lemongrass curry, roasted heirloom carrots, pineapple rice cake, chili garlic haricot vert, country ham xo sauce, beet ginger puree, fried basil	
TRIO DE SETAS 31	
porcini brulée, tempura zucchini, confit leeks, red bean smash, portobellas, confit shiitakes, smoked gouda, beet pozole, black olive mole, fried tortilla, smoked sage vinaigrette	
FROM THE SEA* mkt	
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
CHEF'S CREATION mkt	
today's featured culinary inspiration	
SIDES	FRIED BRUSSELS SPROUTS 10
	chili sauce, sesame crema, crushed peanuts
	CRISPY POTATO SALAD 10
mustard dressing, chimichurri rojo & verde sauces	
HEIRLOOM TOMATOES 10	
horseradish crema, tabasco worcestershire vinaigrette, celery scallion slaw	

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.