

## appetizers

### soup & salads

- cream of potato soup  
*mussels, shoestring fries, parsley and olive oil*
- butter lettuce  
*herbs and red wine vinaigrette*
- frisee and lardons  
*fried egg, brioche and herbs*

### fish & shellfish

- oysters *daily selection*
- crispy rock shrimp  
*cornmeal cake, green tobasco butter and avocado salsa*
- escargot toast  
*salmon roe, crème fraiche, grilled baguette and parsley*

### meat & charcuterie

- country pate  
*mustard, pickled onions and country bread*
- duck rilette  
*dijon and country bread*
- ciccioli  
*parmesan dressing, arugula and country bread*

### vegetables

- warm mushroom salad  
*frisee, pickled shallots and anchovy vinaigrette*
- caramelized cauliflower  
*pickled onions, capers, herbs and mustard vinaigrette*
- fried artichokes  
*duck prosciutto and lemon-garlic aioli*

## entrees

### fish & shellfish

- 14 scottish salmon  
*fingerling potatoes, avocado, pumpernickel crumble and everything butter*
- 10 skate  
*potato puree, onion jam, arugula and lemon-caper brown butter sauce*
- 12 scallops  
*butternut squash, oyster mushrooms and red wine-lobster jus*

### meat & poultry

- 1.5 new york strip  
*sautéed greens, garlic cream and onion rings*
- 14 crispy braised pork hock  
*arugula, crispy capers and lemon*
- 17 braised short ribs  
*foie gras croutons, carrots, rice, celery root and parmesan*
- 12 pan roasted chicken  
*le gratin des gratins, mustard jus and tarragon*

### vegetables

- 13 crispy vegetable cakes  
*baby bok choy, mushrooms and chili vinaigrette*

## sides

### grains & potatoes

- 29 french fries 6
- hashbrown 7
- stuffing *sausage, cheddar and pumpkin seeds* 8
- 22 anson mills grits *cheddar and chives* 8

### vegetables

- roasted brussels sprouts *sriracha* 8
- sautéed greens and white beans *garlic and parsley* 7
- butternut squash puree *parmesan and herbs* 7

*Executive Chef*  
James McDuffee

*Chef de Cuisine*  
Patrick McGrath

*Sous Chef*  
Shuai Wang

*Joseph Leonard*