

DECEMBER 7

Appetizers

Local **Charcuterie**, House Pate, Artisan Cheeses, 10

Tempura **Soft Shell Crab**, Siracha Aioli, 14

Soup or Salad

Artisan Greens, Strawberries, Roasted Cauliflower, Feta Cheese,
Red Wine Vinaigrette included in entrée

She Crab Soup, Potato Bacon Hash

Entrees

Grilled New Zealand **Lamb Rack**, Asparagus Mousseline, Stone
Ground Grits, 28

House **Fried Chicken**, Fried Potatoes, Haricot Vert, 26

Poached **Atlantic Grouper**, Squash Cream,
Roasted Root Vegetables, 29

Cauliflower "**Risotto**", Parmesan, Fresh Herbs, 19

10oz **Prime Ribeye** or 8oz **Prime Filet**
Angus from Revere Meat Co.,
Fried Potatoes, Sautéed Vegetables 42

Mashimo Farms Ultra **Wagyu Striploin**,
Asparagus Mousseline, Sautéed Vegetables, 47

Dessert

Vanilla Crème Brule, Fresh Berries, 7