

Wednesday, September 23rd 2020

First Course

Classic French Onion Soup gratinée with aged Gruyère 7.

Creamy Potato Soup with house made crispy Prosciutto, Mimolette cheese, herbs & cold pressed Ligurian olive oil 6.

Little Gem Artisan Lettuce Salad with oven roasted tomato, English cucumber, house made crouton & aged red wine vinaigrette 7.

Baby Organic Spinach Salad with Granny Smith apples, Black English walnuts, Crucolo cheese & sherry vinaigrette 9.

**Hydroponic Bibb Lettuce Salad with boiled egg, black olives de Provence, Parmigiano frico, house made crouton & cracked pepper-Parmigiano dressing* 11.

**Rare Grilled Yellowfin Tuna Salad with classic Niçoise garnish & roasted tomato-sherry vinaigrette* 15.

**Steak Tartare with dressed Little Gem Artisan lettuce, cracked pepper & sea salt gaufrettes* 14.

**Fried Oysters with creamed spinach, house made pecan wood smoked bacon & lemon hollandaise* 12.

**Flash SAUTÉED Calamari with artisan greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli* 10.

**Steamed Blue Hill Bay Mussels with garlic, shallots, herbs, Chardonnay cream & grilled bruschetta* 11.

Artisan Cheese Course with orange-fig compote, Marcona almonds & crostini 12.

Main Course

**Grilled Bistro Steak Frites Lyonnaise with dressed petite artisan lettuce salad & Meridian steak sauce* 23.

**Seared Joyce Farms Grass Fed NY Strip Steak Au Poivre with garlic mashed potatoes, fire roasted vegetables, braised escarole & wild mushroom-cognac sauce* 36.

**Grilled 14oz Ribeye Steak with cauliflower puree, grilled asparagus, braised escarole & horseradish crème fraiche* 41.

**Grilled Rack of Lamb with bruleed sweet potato, braised escarole & black currant-ruby port demi* 27.

**House Made Semolina Tagliatelle Pasta all' Arrabbiata with Shrimp, sweet onions, chilies, Italian Plum tomato sauce, goat cheese & Genoese basil* 23.

Plate of Fire Roasted, Grilled & Sauteed Vegetables with garlic mashed potatoes, braised escarole, herbs & cold pressed Ligurian olive oil 18.

**Joyce Farms Duck 3 ways with local sweet potato puree, braised escarole & apricot jus* 29.

**Sautéed Red Rainbow Trout with French lentil salad, braised escarole & sauce Vierge* 24.

**Pepper Seared NC Yellowfin Tuna with cauliflower rice, braised escarole & Yuzu aioli* 25.

**Pan Seared NC Black Grouper with Shrimp, Anson Mills stone ground grits, trinity, house made Andouille sausage & roasted tomato-tarragon pan sauce* 29.

**Seared Sea Scallop Risotto with fennel, asparagus, baby portabella mushrooms & Cantal cheese* 25.

**Whole Roasted Branzino with Panzanella, grilled asparagus, braised escarole & charred red onion-cucumber relish* 27.