

# Wednesday, April 24<sup>th</sup> 2024

## First Course

*Classic French Onion Soup gratinée with aged Gruyère 9.*

*Creamy Spring Pea Soup with mint & cold pressed Ligurian olive oil 8.*

*Little Gem Artisan Lettuce Salad with oven roasted tomato, English cucumber,  
house made crouton & aged red wine vinaigrette 8.*

*Baby Organic Spinach Salad with salted Marcona almonds, red onion & lemon-rosemary vinaigrette 9.*

*\*Hydroponic Bibb Lettuce Salad with boiled egg, Riviera olives,  
Parmigiano frico, house made crouton & cracked pepper-Parmigiano dressing 13.*

*\*Rare Grilled Yellowfin Tuna Salad with classic Niçoise garnish & roasted tomato-sherry vinaigrette 17.*

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

*Charcuterie Plate of Imported cured meats, Burrata, cornichons, Riviera olives & crostini 15.*

*\*Fried Oysters with creamed spinach, house made pecan wood smoked bacon & lemon hollandaise 16.*

*\*Flash **SAUTÉED** Calamari with artisan greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 15.*

*\*Steamed Blue Hill Bay Mussels with garlic, shallots, herbs, Chardonnay cream & grilled bruschetta 13.*

*Artisan Cheese Course with honey-fig jam, Marcona almonds & crostini 12.*

## Main Course

*\*Grilled Joyce Farms Bistro Steak Frites Lyonnaise with dressed Artisan lettuce salad & Meridian steak sauce 31.*

*\*Seared Joyce Farms Grass Fed NY Strip Steak Au Poivre with garlic mashed potatoes,  
fire roasted vegetables, braised escarole & wild mushroom-cognac sauce 43.*

*\*Grilled Joyce Farms Grass Fed 14oz Ribeye Steak with a twice baked potato,  
oven roasted Broccoli, braised escarole & Foie Gras butter 53.*

*\*Grilled Dry Rubbed South Texas Antelope with oyster mushroom-sweet potato hash,  
braised escarole & Chimichurri 39.*

*\*Grilled All Natural Pork Loin Chop with Sarladaise potatoes, braised escarole & fig mostarda 29.*

*\*House Made Tagliatelle Pasta with Shrimp, Spring peas, yellow squash, Blue Oyster mushrooms,  
herbed mushroom butter broth, Parmigiano Reggiano & cold pressed Ligurian olive oil 35.*

*Plate of Fire Roasted, Grilled & Sautéed Vegetables with garlic mashed potatoes,  
braised escarole, herbs & cold pressed Ligurian olive oil 25.*

*\*Joyce Farms Duck 3 ways with local sweet potato puree, braised escarole & orange-rosemary gastrique 37.*

*\*Sautéed Snapper with roasted sunshine potatoes, braised escarole & sauce Romesco 29.*

*\*Pepper Seared NC Yellowfin Tuna with Sea Island calico pea salad, braised escarole & tomato-cucumber relish 27.*

*\*Pan Seared NC Black Grouper with Shrimp, Anson Mills stone ground grits, trinity,  
house made Andouille sausage & roasted tomato-tarragon pan sauce 33.*

*\*Seared Sea Scallop Risotto with sun dried tomatoes, asparagus, herbs & Parmigiano Reggiano 31.*

*\*Pan Fried NC Soft Shell Crab with dirty rice, braised escarole & lime aioli 21.*