

Tuesday, May 17<sup>th</sup> 2022

First Course

Classic French Onion Soup gratinée with aged Gruyère 8.

Creamy Spring Pea Soup with herbs & cold pressed Ligurian olive oil 7.

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

Baby Organic Spinach Salad with Strawberries, shaved red onion & 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 17.

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

Charcuterie Plate of Imported cured meats, house made Mozzarella, cornichons, olives de Provence & crostini 15.

\*Fried Oysters with creamed spinach, house made pecan wood smoked bacon & lemon hollandaise 15.

\*Flash SAUTÉED Calamari with artisan greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 13.

\*Steamed Blue Hill Bay Mussels with garlic, shallots, herbs, Chardonnay cream & grilled bruschetta 12.

Sautéed Burgundy Escargots Bruschetta with garlic, shallots, spring peas, red bell peppers & Vincotto 9.

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

Main Course

\*Grilled Joyce Farms Bistro Steak Frites Lyonnaise with dressed Little Gem lettuce salad & Meridian steak sauce 27.

\*Seared Joyce Farms Grass Fed NY Strip Steak Au Poivre with garlic mashed potatoes,  
fire roasted vegetables, braised escarole & wild mushroom-cognac sauce 39.

\*Grilled Joyce Farms 48oz Tomahawk Ribeye Steak with potato-horseradish gratin, escarole & sauce Bearnaise 95.

\*Grilled Dry Rubbed South Texas Antelope with Sea Island Calico Peas, braised escarole & Chimichurri 33.

\*Bourbon-Brown Sugar Brined, Pecan Wood Smoked All Natural Pork Loin Chop with  
Cannellini bean ragout, braised escarole & mushroom-Chevre butter 23.

House Made Tagliatelle Pasta with Shrimp, Shiitake mushrooms, spring peas,  
lemon-Parmigiano brodo, herbs & Parmigiano Reggiano 25.

Plate of Fire Roasted, Grilled & Sautéed Vegetables with garlic mashed potatoes,  
braised escarole, herbs & cold pressed Ligurian olive oil 21.

\*Joyce Farms Duck 3 ways with local sweet potato puree, braised escarole & honey-fig jam 33.

\*Sautéed Yellowtail Snapper with roasted baby creamer potatoes, roasted cauliflower & lemon beurre blanc 27.

\*Pepper Seared NC Yellowfin Tuna with Antebellum Farro salad,  
braised escarole & citrus-ginger aioli 25.

\*Pan Seared NC Black Grouper with Shrimp, Anson Mills stone ground grits, trinity,  
house made Andouille sausage & roasted tomato-tarragon pan sauce 31.

\*Seared Sea Scallop Risotto with asparagus, red bell pepper, Shiitake mushrooms & Idiazabal cheese 29.

Pan Fried NC Soft Shell Crab with Carolina Gold rice, braised escarole & Creole Remoulade 21.