

Sunday, October 2nd 2022

First Course

Classic French Onion Soup gratinée with aged Gruyère 8.

Joyce Farms Label Rouge Chicken & Basmati Rice Soup with herbs & cold pressed Ligurian olive oil 7.

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

Baby Organic Arugula Salad with Marcona Almonds, red onion, Pecorino Romano & Amarena cherry 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.*

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

Main Course

**Grilled Joyce Farms Bistro Steak Frites Lyonnaise with dressed Artisan 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 14oz Ribeye Steak with confit sunshine potatoes,
grilled summer squash, braised escarole & local Honey Mushroom butter 43.*

**Grilled Dry Rubbed South Texas Antelope with French lentil-Honey cap Mushroom ragout,
braised escarole & black currant relish 33.*

**Grilled All Natural Pork Loin Chop with Carolina Gold rice, braised escarole & Harissa butter 25.*

**House Made Rosemary Pappardelle Pasta with peppered short rib sugo,
toasted garlic-sumac pangrattato, herbs & cold pressed Ligurian olive oil 25.*

*Plate of Fire Roasted, Grilled & Sauteed Vegetables with garlic mashed potatoes,
braised escarole, herbs & cold pressed Ligurian olive oil 23.*

Joyce Farms Duck 3 ways with local sweet potato puree, braised escarole & apricot-rosemary jus 33.

**Sautéed Yellowtail Snapper Meunier with roasted sunshine potatoes, fried capers,
braised escarole & Lemon-herb pan sauce 27.*

**Pepper Seared NC Yellowfin Tuna with butternut squash galette, braised escarole & apple-fennel relish 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 butternut squash, Portobello mushrooms, Spanish chorizo & Tetilla cheese 29.*

**Whole Roasted Branzino with farro Maque Choux, grilled asparagus, escarole & orange-rosemary beurre blanc 35*