

Lunch

Starters

Popcorn Rock Shrimp 10

sweet chile-ginger sauce

Snug Harbor Mussels 12

chorizo, saffron, anisette, parsley butter

Asparagus Veloute 9

peeky toe crab, cilantro crème

Warm Green Salad 9

snow peas, asparagus, haricots verts, curry dusted almonds, farm egg

Artisan Lettuce Salad 8

house made fromage blanc, easter egg radish, pickled pearl onions, tamarind vinaigrette

Wild Arugula Salad 10

herbed chèvre, spiced pistachio, oranges citrus vinaigrette

Panzanella 9

heirloom tomatoes, foccacia croutons, basil, farm egg, soy balsamic vinaigrette

Bacon, Cheese & Tomato 9

goat cheese panna cotta, heirloom tomatoes bacon syrup

Sandwiches & Entrées

Four Cheese Grilled Cheese 12

tomato bisque

The 3 Meat Burger 13

onion- bacon jam, white american cheese, house made pickles, “bakeshop” brioche, french fries

White Truffle Chicken Salad 11

avocado, cucumbers, croissant, house made potato chips

Smoked Salmon Croque Madame 15

aged gouda, arugula salad, sunny side up egg

Cubano “Monte” 13

virginia ham, roasted pork, swiss cheese, house made pickles, “bakeshop” sourdough, house made potato chips

Smoked Turkey Sandwich 12

avocado spread, bacon, onion relish, “bakeshop” ciabatta, house made potato chips

Squash and Onion Tart 13

rainbow chard, sauce vierge

Soy-Braised Short Ribs 19

broccoli rabe, jasmine risotto

Poulet Rouge 20

heirloom chicken, grilled asparagus, wild arugula, thyme jus

Pan Roasted Halibut 22

san marzano tomatoes, bacon, white asparagus

3 Martini Lunch

Pick 3 for 18

Soup of the Day

White Truffle Chicken Salad

Spicy Steak Salad with Kimchi

Watermelon and Feta Salad

Avocado and Daikon Salad with Crispy Onions

Tuna Salad

Panna Cotta with Berries

Salted Caramel Pudding

Entrée Salads

Crispy Rock Shrimp Salad 14

local greens, avocado-buttermilk dressing

Spice Dusted Springer Mountain Chicken Salad 15

wild arugula, brioche croutons, mango-mint vinaigrette, cashews

Small Plates

Blue Point Oysters 16

kaffir lime, soy meyer lemon cloud

Hamachi Tartar 15

ginger tamarind sorbet, sweet soy

Pork Belly 11

coco bean, pickled ramp

Squid "Pasta" 10

asparagus, shiitake, sake

Wild Arugula Salad 10

herbed chèvre, spiced pistachio oranges, citrus vinaigrette

Warm Green Salad 9

snow peas, asparagus, haricots verts, curry dusted almonds

Wild Mushroom Flan 14

peekytoe crab, black truffle broth trumpet mushroom

Large Plates

Hanger Steak 26

soubise of vidalia, leek, crispy marrow, black truffle sauce

Poulet Rouge 23

cumin scented potatoes asparagus, fig jus

George's Bank Scallops 26

mustard greens, braised hocks lime jaggery glaze

Shrimp & Grits 21

logan turnpike grits, lobster gravy

Duck 21

orecchiette, squash, white truffle parmesan foam

Scottish Salmon 22

wild arugula, shiitake, tempura avocado, lemongrass vinaigrette

3 Meat Burger 13

onion bacon jam, housemade pickles "bakeshop" brioche french fries

Daily Special

Prix Fixe Menu 38

Available until 6:15 pm

1st

Asparagus Veloute

peekytoe crab, crème fraiche

Artisan Lettuce Salad

house made fromage blanc, watermelon radish, pickled pearl onions tamarind vinaigrette

Panzanella

heirloom tomatoes, foccacia croutons, basil, farm egg, soy-balsamic vinaigrette

2nd

Soy Braised Short Rib

broccoli rabe, jasmine risotto

Halibut

san marzano tomato, bacon, white asparagus coins

Squash & Onion Tart

rainbow chard, sauce vierge

3rd

Sorbet Selection

green apple, cherry, strawberry, peach

Chocolate Pot De Crème

chef's selection of cookies

Today on Campus

Sides

Asparagus 6

Broccoli Rabe 6

Grits 5

Rainbow Chard 6

House Made French

Fries 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

1280

table

RESTAURANT AND LOUNGE

Sweetness

Strawberry Parfait

strawberry compote, triple sec cake, sweetened cream cheese

Caramel Apple Cheesecake

bourbon apples, caramel sauce

Chocolate Cream Cake

warm chocolate cake, cream sauce, candied bacon, espresso ice cream

Georgia Pecan Tart

banana ice cream, raspberry coulis

Hazelnut Crunch Bar

chocolate mousse, hazelnut crunch, chocolate ice cream

Cold & Refreshing

Ice Cream

vanilla, chocolate, espresso

Sorbet

green apple, cherry, strawberry, peach

Desserts 8

Ports/ Dessert Wine

Fonseca Bin 27 Ruby Port **9**

Taylor Fladgate 10yr Tawny **11**

Quinta do Portal 10yr **11**

Quinta do Portal 20yr **16**

Norton "Cosecha Tardia" **9**



THE WOODRUFF
ARTS CENTER

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