

small & share plates

PEI MUSSELS 16

GF

shallots, garlic, parsley,
white wine butter sauce

CHAR GRILLED BEEF SHORT RIBS 18

kim chi mayo

BURRATA 15

GF

burrata, arugula, parmesan, tomato, lemon
zest, olive oil, black pepper

SALMON TARTARE 12

DF

smashed avocado, grilled baguette

salads

LITTLE GEM 12

GF

little gem lettuce with lemon ricotta,
shaved parmesan, fried capers and
caesar dressing

CHOPPED KALE 12

V, GF

roasted sweet potato, watermelon radish,
tomatoes, toasted peanuts, sorghum
vinaigrette

BRUSSELS SALAD 12

V, GF

shaved brussels sprouts and kale, dried
cranberries, apples and maple thyme
vinaigrette

If you have any food allergies, please
inform your server before ordering.

Consumption of raw or under-cooked seafood
(including shellfish), poultry and meat or dairy
products can increase your risk of foodborne
illness.



DINNER MENU

entrées

CRISPY SKIN TROUT 26

parsnip purée, shaved fennel and apples

GRILLED SALMON 26

black rice, steamed bok choy, roasted
mushrooms, lemongrass broth

GRILLED KUROBUTA PORK CHOP 36

black eyed pea hoppin' john and carolina
gold rice, tabasco butter

DUCK CONFIT CASSOULET 32

white beans, roasted red peppers, oven
roasted tomatoes and spinach

GRILLED FLAT IRON STEAK 34

potato purée, wild mushroom and tomato
ragout with chimichurri

desserts

GEORGIA APPLE GALETTE 10

burnt bourbon ice cream and salted caramel

HAZELNUT CHARLOTTE 10

brownie shell top with hazelnut mousse

Select menu items are notated

v vegetarian, **vg** vegan, **df** dairy-free and
gf gluten-free.