

## FIRST COURSE

Griddle Spiced Tuna Loin Fire Roasted Eggplant/Tomato Confiture	\$14
Duck Confit Goat Cheese Mousse/Roasted Grapes/Lavosh	\$9
Calamari Fried/Roasted Red Pepper/Lemon/Herbs	\$9
Mussels au Nage Thyme/Lavender/Shallots/Garlic Cream/Pinot Grigio	\$11
Sweet Pea Agnolotti Carrot Mint Jus/English Peas/Rainbow Crunch Carrots	\$9
Crab Cakes Citrus Aioli	\$14
Chicken Liver Crostini Rhubarb Basil Chutney	\$8
Pork Rilette Pickled Quail Eggs and Seasonal Vegetables	\$9
Torchon of Foie Gras Pickled Onions/Brioche Toast/Port Reduction	\$14

## SOUPS & SALADS

French Onion Soup Caramelized Onions/Beef Broth/Swiss Cap	\$7
Soup du Jour	\$6
Caesar Charred Red Onion/Lemon/Crouton/Roasted Garlic Dressing	\$6
Honey Crisp Apple Hydro Bibb Lettuce/Aged Manchego/Shallot-Champagne Vinaigrette	\$8
Wedge Baby Iceberg/Tomato Compote/Cucumber/Radish/ Mustard Peppercorn Vinaigrette	\$6
Roasted Beets Goat Cheese/Pine Nuts/Orange Vinaigrette	\$6

## SIDES \$6

Macaroni and Cheese	Frites
Haricot Verts	Sauteed Spinach
Spiced Cheese Grits	Pommes Puree
Bacon Braised Swiss Chard	Grilled Asparagus

## ENTREES

Seared Salmon Jasmine Rice/Fennel Orange Marmalade/Asparagus/ Orange Saffron Sauce	\$23
Ashley Farms Roast Chicken Breast Goat Cheese Mousse/Caramelized Fennel/Pincholine Olives/ Sunchokes/Citrus Jus	\$22
Duck Breast Wild Black Quinoa/Dark Cherry Jus/Frisee Herb Salad	\$26
Chef's Risotto Created Daily	\$16
Braised Short Ribs Carrot/Cippolini/Pommes Puree/Red Wine Reduction	\$31
Bucatini Pasta Exotic Spring Mushrooms/Sweet Peas/Fontina Val D' Asta/ Vegetable Mushroom Glace.	\$16
Pan Seared Scallops Cucumber Tomato Broth/Purple Cauliflower/Fava Beans	\$28
Chef's Catch	\$Mkt
Shrimp and Grits Prawns/Spiced Cheese Grits/Andouille Sausage/ Tomato Cream	\$20
Lamb Tagine Braised Lamb Shoulder/Carrot/Onion/ Israeli Cous Cous/Moroccan Spice	\$19
Nieman Ranch Pork Tenderloin Spicy Algerian Potatoes/Bacon Braised Chard/ Honey Crisp Apple Jus	\$19
Brasstown Ranch Filet Wild Mushroom Escabeche/Roasted Romanesco/ Port Wine Butter	\$35
Brasstown Ranch Ribeye Confit Fingerlings/Grilled Asparagus/Cippolini Jus	\$34

## Executive Chef Michael Patria

*Consuming raw or undercooked meats, eggs or shellfish may increase your risk of food borne illness*