

First

Escargot 10
Garlic, Mushrooms, Brioche

Blue Crab Cakes 15
Pickled Peppers, Caper-Tarragon Aioli

Country Pâté 11
Dijon Mustard, Pickles

Duck Sausage 13
Ashkenazi Kimchi, Sage Oil

Second

Cauliflower & Cheddar Bisque 9
Crème Fraiche, Scallions

Classic Caesar Salad 8
Pickled Onions, Grana Padano, Croutons, Anchovy

Beet Salad 10
Ricotta, Pine Nuts, Red Wine & Raisin Vinaigrette

Frisée Salad 11
Egg, Plumped Raisins, Potatoes, Bacon Vinaigrette, Blue Cheese

Third

Roasted Hen 20
Carrot Crepe, Broccoli, Lemon-Tarragon Yogurt

Pork Chop 28
Grits, Smoked Ham, Creole Shrimp Sauce

Scallops 31
Mushroom Risotto, Asparagus

Vermillion Snapper 32
Farro, Green Beans, Preserved Lemon, Watercress

Salmon 27
Parsnip Purée, Asparagus, Hazelnut Vinaigrette

Hanger Steak 28
Fingerling Potatoes, Green Beans, Romesco, Demi-Glace

Lamb Trio 31
Tomato Jus, Falafel, Pine Nuts, Mint & Feta Cream

Featured Wine 55

Browne Family Vineyards “Heritage”
Cabernet Sauvignon, Columbia Valley, Washington 2016