

SPRING 2024

SMALL PLATES

BURATTA+STRAWBERRY+PISTACHIO

Buratta cheese, roasted strawberries, pistachio, honey, with house focaccia 14

STEAMED MUSSELS

Lemongrass-coconut broth, curried butter, cilantro, basil and green onions served with grilled bread 16

*ADD FRIES +6

WARM WHIPPED FETA

Roasted local tomato, chile-garlic oil, flatbread 14

ROASTED BRUSSELS SPROUTS

Sherry vinegar glaze, smoked almonds, manchego cheese 14

CRAB CAKE

Gluten free jumbo lump crab, apple-arugula salad, house remoulade 20

GREENS

MIXED GREENS+STRAWBERRY

Local mixed greens, strawberries, spiced pecans, goat cheese, white balsamic vinaigrette 10

TOMATO+FRESH MOZZERELLA SALAD

Local tomato, Scratch Pasta fresh mozzerella, basil, arugula, olive oil, balsamic reduction 10

WEDGE SALAD

lceburg lettuce, bacon, spring onion, blue cheese, buttermilk dressing 10

ROASTED BEET+CITRUS

Roasted beets, citrus preserves, arugula, goat cheese 10

ON THE SIDE

Smoked Buttermilk Potato Puree 7

Sautéed Mushrooms 9

Spice Roasted Carrots 9

Hand Cut Fries 8

CHARCUTERIE

MEAT + CHEESE ASSORTMENT

Selection of cured meats and cheeses, house marinated olives, fig compote, crackers 18

Enhancements

Pimiento Cheese +4

Deviled Eggs +4

Smoked Trout Dip +6

MAINS

GRILLED HANGER STEAK

Potato puree, grilled asparagus, chimichurri 38

BRAISED BEEF SHORT RIB

Goat cheese polenta, glazed local carrots, gremolata 35

PAN ROASTED CHICKEN BREAST

Smoked buttermilk potato puree, greens, mushroom jus 28

SEARED FAROE ISLAND SALMON

Spice roasted potatoes, cauliflower, yogurt, date chutney, corriander 30

PAN SEARED SCALLOPS

Grilled spring onions, new potato, romesco sauce 34

SCRATCH PASTA

Local tomato, spinach, asparagus, feta, lemon cream 24

GLUTEN FREE PASTA AVAILABLE ON REQUEST

CONFIT DUCK LEG

Slow cooked duck leg, kimchi cabbage fried Carolina Gold rice, herb salad 30

ANCHO+ESPRESSO GRILLED PORK CHOP

Heirloom polenta, swiss chard, espresso gastrique 30

TRUSS BURGER

House ground beef patty, sharp white cheddar, lettuce and local tomato, special sauce, served with fries $\,$ 18 $\,$ GF BUN +2 $\,$ VEGAN PATTY +2 $\,$ FRIED EGG +2

ROASTED CABBAGE

Sweet chile glazed cabbage, lentil puree, roasted carrots ${\bf 24}$