

first

creamy shellfish bisque
Château Guiot Rosé, Côtes-du-Rhône 2019

hearts of romaine & baby kale with caesar dressing
reggiano parmesan | pullman croutons
Glazebrook Sauvignon Blanc, Marlborough 2019

hoisin BBQ pork ribs
quick vegetable kimchee | roasted cashews
Liberty School Cabernet Sauvignon, Paso Robles 2018

quartet of roasted SAVAGE INLET oysters
Bohigas Brut Reserva, Cava NV

seared rare yellowfin tuna
soba noodles | wakame salad | spicy miso dressing | toasted sesame seeds
Segura Viudas Brut Rosé, Cava NV

then

grilled swordfish
warm spinach, white bean + pancetta salad | meyer lemon shallot | brown butter
Zuccardi Chardonnay, Mendoza 2018

SUNBURST FARMS NC mountain trout
stone ground grits | sauteed spinach, Carolina shrimp, tasso ham | sauce américaine
Vidal-Fleury Côtes-du-Rhône, France 2016

MAPLE LEAF FARMS duck breast & leg confit
blended wild rice | roasted red grapes | clementines | turnips | Banyuls-red wine gastrique
Santa Ema Merlot Reserva, Cachapoal 2018

housemade fresh cut pasta
brussels sprouts | oyster mushrooms | baby carrots | parsnips | fried sage
Mathew Fritz Pinot Noir, North Coast, 2018



*tuesday thru sunday
\$50 without wine—\$75 with
excluding tax and gratuity*

lastly

key lime pie
raspberry coulis | whipped cream
Vietti Moscato D'Asti, Piedmont 2019

chocolate chocolate chip brownie
cocoa nib toffee | charred marshmallow ice cream
Dows 10 year Tawny Port

white chocolate pot de crème
brandied cherries | almond lace cookie
Château St. Vincent Sauternes, Bordeaux 2015

raspberry sorbet
fresh raspberries | vanilla tuile

menu is subject to change per available ingredients