

SMALL PLATES & BOWLS

WILD SEA SCALLOPS AND SHRIMP 15

SEARED U-10 SCALLOPS, LOUISIANA SHRIMP,
PARMESAN GRITS, CAJUN MARSALA SAUCE

SOUS VIDE PORK CHEEKS 12

CARAMEL-SOY PUMPKIN, BUTTERNUT SQUASH PUREE,
FRIED CAPERS, BRUSSEL SPROUT LEAVES

SEARED DUCK FOIE GRAS 18

HUDSON VALLEY FOIE GRAS, FIG JAM,
BALSAMIC REDUCTION, CROSTINI

PUREED OR INFUSED SOUP 8

SEASONAL INGREDIENTS FROM REGIONAL FARMERS

SALADS

BABY SPINACH SALAD 9

NUESKE'S APPLEWOOD SMOKED BACON,
GEORGIA BLUE CHEESE, PICKLED SHALLOTS,
BACON VINAIGRETTE

ARUGULA SALAD 9

ORANGE SEGMENTS, PEARLED MELON,
SHAVED PARMESAN, LEMON-GINGER-HONEY
VINAIGRETTE, CANDIED JALAPENOS

BURRATA SALAD 9

HEIRLOOM TOMATOES, FRESH BASIL,
CREAMY BURRATA CHEESE, BALSAMIC REDUCTION

SIDES

ROASTED MUSHROOMS 5

FRIED FINGERLING POTATOES 5

BABY FIELD SPINACH 5

NOJA POTATOES 5

SAUCY BRUSSEL SPROUTS 6