

ARTISANAL

First Course

Salad of Springhouse Farms Lettuce 15
green goddess, parmesan, toasted breadcrumbs

Charred Spanish Octopus 18
creamed Yukon, smoked eggplant, saffron & chorizo

Burrata & Strawberries 18
roasted squash, romaine, toasted cashews, white balsamic

Baby Beets, Kale & Cucumbers 16
aged Stilton blue cheese, SC peaches
candied pecans & sherry vinaigrette

Shellfish Tower for 2* 70
1 ½ full lobster tail, 6 Connecticut Blue Point oysters, 6 James River
oysters, 10 NC shrimp, harissa cocktail, mignonette sauce

Second Course

18-Hour Pork Ribs 22
lemongrass hoisin, pickled jalapeño, cilantro, fried shallots

Maine Lobster “Pot Pie” 28
leeks, spring pea & parsnip

Ricotta Gnudi & Veal Sweetbreads 18
oyster mushrooms & baby spinach, parmesan foam, cognac jus

Yellowfin Tuna Tartare* 18
avocado, cucumber yuzu gelée, fresh wasabi

*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Main

Grilled Swordfish “Au Poivre” 32

marbled potatoes, baby broccoli, roasted roots

48-Hour Short Rib “Pastrami” 34

potato mousseline, giardiniera, smoked béarnaise

Atlantic Salmon* 34

sweet potato, lobster bisque, golden beets, pressed fennel, citrus,
tarragon

Berkshire Pork Chop* 37

hasselback potato, cream corn, bordelaise, brussels

Seared Duck Breast 35

sweet potato, Nueske’s bacon, swiss chard

Snapper* 38

cauliflower cream, baby bok choy, trumpet mushrooms

Flounder* 38

celery root, pork belly, beluga lentils, fava beans

Side

Pimento Cheese Scones 12

Pepper Jelly / Sorghum Butter

Baked To Order / 8 Minutes

We respectfully decline substitutions.