

ENTREE SELECTIONS

SIDES

FINGERLING POTATOES,
TARRAGON AND PICKLED
MUSTARD SEED, MOUSSELINE

ROSTI POTATOES, WITH FRESH
SPRING HERBS, AND LIPTAUER
FONDUE

WILD MUSHROOMS AND
CAROLINA GOLD RICE TOPPED
WITH ROMESCO

PRESERVED TOMATO CAVATELLI,
GREEN GARLIC AND FENNEL
MARSALA VELOUTÉ, OLIVE
MARBELLA, RICOTTA SALATA

LOCAL ASPARAGUS, SALSA
MATCHA, FRIED EGG PUREE,
CHIVE

ROASTED FIDDLEHEADS (WHEN
AVAILABLE)

BUTTER POACHED RADISH AND
TURNIPS, WITH DILL,
PISTACHIO AND HOT HONEY

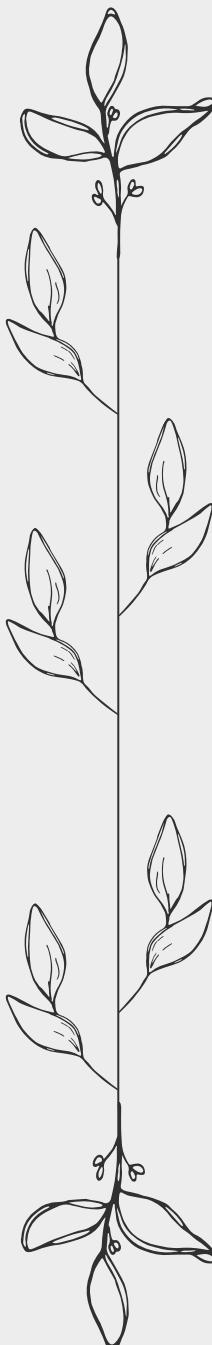
CHARRED BROCCOLETTI, SWEET
TAHINI, PICKLED SHALLOT,
TOasted SESAME

SALADS

SPRING GREENS WITH SEASONAL
VEGETABLES AND HOUSE
DRESSING

SPINACH, RADISH, TURNIPS,
AND ASPARAGUS, RHUBARB
DRESSING, RICOTTA,
STRAWBERRIES, PUMPKIN SEED

SMOKED CARROTS, HERBED
LABNEH, SHALLOT FUNYON,
PICKLED SHALLOT, ARUGULA



ENTREES

CHICKEN

ROAST WHOLE BONELESS CHICKEN
ROULADE, MISO POTATO PUREE, JUS,
PICKLED APPLE AND LEEKS

CHICKEN MILANESE, STRAWBERRY BUREE
MONTE, THYME SALT, AND SPRING
GREENS

BEEF

NEW YORK STRIP STEAK, ROASTED
MUSHROOMS, BLACK GARLIC BUTTER,

BEEF TENDERLOIN, BACON BROWN
BUTTER VINAIGRETTE CHARRED ONION,
GREEN GARLIC (ADD \$8)

FIGGY SHORT RIBS, BRAISED IN FIGS,
ONIONS AND HERBS, SERVED WITH
ROASTING LIQUID AND ORANGE
GREMOLATA AND CRUNCHY GARLIC

FISH

SEASONAL WHITE FISH, WITH WHITE
BEAN PUREE, PISTACHIO DRESSING, AND
SORREL

SHRIMP SAUSAGE, CHARLSTON GOLD CRAB
RICE, MINTED CABBAGE AND SWEETIE
DROPS (ADD PORK BELLY)

OTHER

ROASTED PORCHETTA, FUNKY
STRAWBERRY, WHIPPED PEAS AND RAMPS,
HOT HONEY

SMOKED TURKEY POT PIE, SPRING
VEGGIES, WILD LEEK AND BROWN BUTTER
CRUST, TARRAGON SALAD

PANISSE MEDALLIONS, ROASTED ONION,
MUSHROOMS, MARSALA BECHAMEL

CAULIFLOWER, ROMESCO, POACHED
CURRENTS, DUKKAH, AND RICOTTA
SALATA