

Spring Menu

small bites displays

Grazing Display \$15

Meats cheeses fruits veggies and dips

Small bite apps \$3.50 or choose 3 for 10

Latke topped with labneh, sauerbraten, mint

Parsnip panna cotta, peas, pancetta, balsamic and cured egg yolk

House brioche toast, spring mushrooms, caper crema, fennel

chicken kofta skewer with whipped feta, pomegranate pearls, pistachio zaatar

Beef croquet, pickled mustard seed, mousseline

Seared shrimp mousseline, brioche, fried egg puree, sweetie drops and butter lettuce

Spinach and cheese wrapped in filo, curry sauce

Glazed pork belly, kimchee puree, crisp shallot

Chicken and waffle with honey butter and pickle

Maine oyster Raw with various sauces, or coal roasted oyster with pepper butter (4.50 per piece)

Seared Scallop and pork belly, carrot butter, marinated fennel (\$5.50 per piece)

Spring Wedding menu entrees

Entrees

Chicken

Roasted chicken, herb butter rub, and balsamic red cabbage, pea pesto

Sausage stuffed chicken over lemony white beans with fennel and herbs

Beef

New York strip steak with morel sauce,

Beef tenderloin, bacon brown butter vinaigrette charred onion, green garlic (add \$8)

Braised short rib, roasting jus, crispy shallot, miso parsnip

Fish

Monk fish butter poached, with dill and parsnip stew, pickled shallot

Grilled Sea Scallops, rhubarb, fennel puree, popped beluga lentil

Other

Roasted porchetta, fermented strawberry, whipped peas and ramps, hot honey

Smoked turkey pot pie, spring veggies, Wild leek and brown butter crust, tarragon salad

Vegetarian entrée

Panisse medallions, roasted onion, mushrooms, marsala bchamel

Cauliflower, romesco, poached currents, dukkah, and ricotta salata

Local asparagus, caper crema, beluga lentil

Sides

Fingerling potatoes, tarragon and pickled mustard seed, mousseline

Roasted Fiddleheads (when available)

Wild mushrooms and Carolina gold rice topped with romesco

Butter poached radish and turnips, with dill and hot honey

House tagliatelle, ramp pesto bechamel, bomba

Salads

spring greens with seasonal vegetables and house dressing

Crispy sunchokes bravas

Asparagus, Caesar dressing, boiled egg, black garlic, and tempura

Spinach, radish, turnips, rhubarb dressing, ricotta, strawberries, pistachios

