

# 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

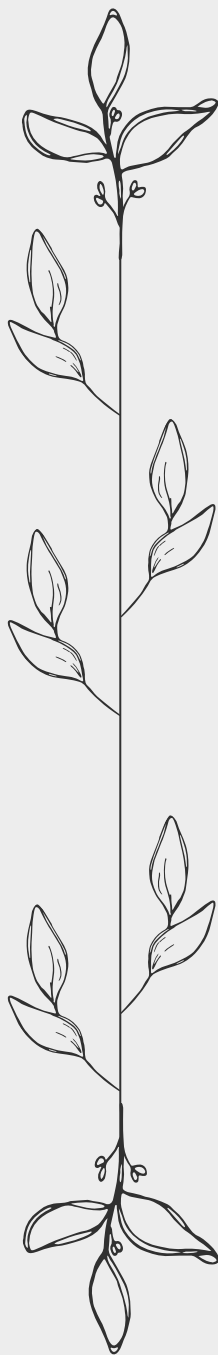
CHARRED BROCCOLETTI, SWEET  
TAHINI, PICKLED SHALLOT,  
TOASTED SESAME

## 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

CHARRED BROCCOLETTI PANZANELLA,  
CRISPY ITHACA SOY TOFU KAN, SWEET  
TAHINI, SESAME, BLACK GARLIC,