

ENTREE SELECTIONS

SIDES

FINGERLING POTATOES,
TARRAGON AND PICKLED
MUSTARD SEED, MOUSSELINE

WILD MUSHROOMS AND
CAROLINA GOLD RICE TOPPED
WITH ROMESCO

HOUSE TAGLIATELLE, PESTO
BECHAMEL, BOMBA CALABRESE

LOCAL ASPARAGUS, BEARNAISE,
POPPED LENTIL

ROASTED FIDDLEHEADS (WHEN
AVAILABLE)

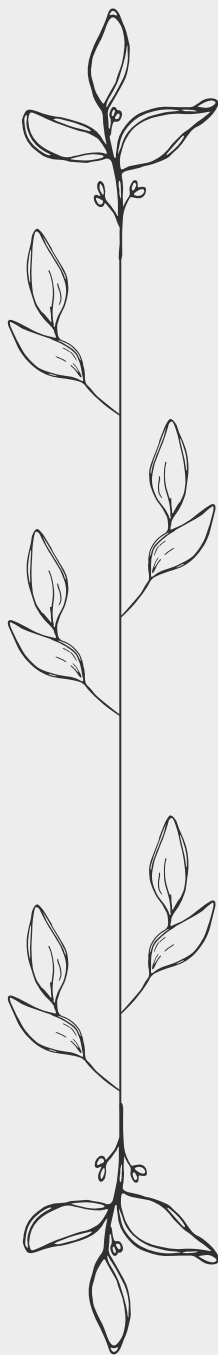
BUTTER POACHED RADISH AND
TURNIPS, WITH DILL AND HOT
HONEY

SALADS

SPRING GREENS WITH SEASONAL
VEGETABLES AND HOUSE
DRESSING

SPINACH, RADISH, TURNIPS,
AND ASPARAGUS, RHUBARB
DRESSING, RICOTTA,
STRAWBERRIES, PISTACHIOS

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



ENTREES

CHICKEN

ROAST WHOLE BONELESS CHICKEN
ROULADE, CAPER CREMA, FRIED CAPERS,
AND DILL

WOOD GRILLED CHICKEN MARINATED IN
WILD LEEK AND NDUJA VINAIGRETTE,
TOPPED WITH MINTED CABBAGE

BEEF

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

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

BRAISED SHORT RIB, PRESERVED APPLE
GRAVY, QUINCE AND HAZELNUT DUKKHA

FISH

MONK FISH BUTTER POACHED, WITH DILL
AND PARSNIP STEW, PICKLED SHALLOT

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

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

PANISSE MEDALLIONS, ROASTED ONION,
MUSHROOMS, MARSALA BECHAMEL

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