

## Small Plates

### Charcuterie \$17

Grilled French Bread- Cured Meats: Coppa, Soppressata- Sequatchie TN Cove Creamery Cheeses: Coppinger, Bellamy Blue, Cumberland, Terrapin Ridge Farms Strawberry Fig Jam

### Fried Green Tomato \$11

Goat Cheese Roasted Red Pepper Aioli-Goat Lady Smoked Goat Cheese- Pepper Bacon Jam

### Caprese Bruschetta \$12

Grilled French Baguette-Petite Bloomsbury Farms Arugula Salad-Farmers Cheese-Baby Heirloom Tomatoes- Basil Fig Balsamic Glaze

### Bacon Wrapped Shrimp \$12

Colossal Tiger Prawns Wrapped in Nueske's Bacon-Summy Corn Succotash-Balsamic Garlic Herb Drizzle

### Locally Braised Quail \$15

Braised Crispy Quail-Smoked Sweet Potato Puree-Cherry Tart Apple Rosemary Glaze

## Soups & Salads

### Roasted Red Pepper Soup-Crème Fraiche \$8

### Fresh Corn Soup-Nueskes Bacon- Roasted Corn Kernels \$8

### Kale Caesar Salad \$12

Bloomsbury Farm Vine Ripe Heirloom Grape Tomato-Shaved Parmesan Cheese, Grilled French Bread, Creamy Caesar Dressing

### Watermelon Salad \$14

Bloomsbury Farm Baby Arugula, Goat Lady Smoked Goat Cheese, Toasted Almonds, Lemon Lime Mint Basil Emulsion

### Fig Salad \$15

Hand Snipped Arcadian Mixed Greens-Fresh Figs-Toasted Pine Nuts-Burrata-Grilled Focaccia Bread- Boursin Strawberry Fig Emulsion

**Add to any salad: Chicken \$5, Shrimp \$6, Salmon \$8**

## Entrées

### Campanelle Pasta \$22

Monterey Mushroom Wild Mushrooms-Sundried Tomatoes-Fresh Snipped Peas-Shaved Parmesan Cheese

### Roasted French Chicken Breast \$24

Monterey Mushroom Wild Mushroom Black Pepper Gnocchi-Broccolini

### Salmon \$26

Pan Seared Canadian Salmon-Sundried Tomato Pearl Cous Cous-Asparagus-Petit Green Tip Carrot Basil Lemon Butter

### Shrimp Risotto \$28

Colossal Tiger Prawns-Corn Asparagus Sundried Tomato Nueskes Bacon Risotto

### Seared Scallops \$35

Truffle Corn Puree-Roasted Petite Bloomsbury Farm Tomato- Maple Pepper Bacon-Bourbon Glaze

### Berkshire Pork Chop \$29

Sweet Potato Puree-Southern Tanimura & Antle Farms Collard Greens-White Peach Bbq Glaze

### Filet Mignon \$40

Roasted Garlic & Herb Marble Potatoes-Heirloom Baby Carrots-Haricot Verts-Port Wine Demi-Glace

### New York Strip \$45

Roasted Tanimura & Antle Farms Cauliflower Gratin-Sautéed Spinach-Charcoal Monterey Mushroom Wild Mushrooms-Roasted Cipolini Onions-Cabernet Demi-Glace

## Desserts

### Strawberry Short Cake \$8

Strawberry Chantilly Cream Layered Short Cake-Fresh Vine Ripe Berries

### S'mores Lava Cake \$9

Chocolate Ganache Filling-Graham Cracker Infused Cake-Marshmallow Brûlée

### Bourbon Pecan Pie \$8

Chantilly Cream-Vine Ripe Berries

### Turtle Cheesecake \$10

Crushed Toasted Pecans-Cream Cheese Layered With Chocolate Ganache, Graham Cracker Crust, Chantilly Cream, Fresh Vine Ripe Berries

An 18% service charge is added on parties of 6 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.



WINTER  
2018 MENU