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-Summery 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 Cippolini Onions-Cabernet Demi-Glace

Desserts
Strawberry Short Cake $8
Strawberry Chantilly Cream Layered Short
Cake-Fresh Vine Ripe Berries
Bourbon Pecan Pie $8
Chantilly Cream-Vine Ripe Berries
S’mores Lava Cake $9
Chocolate Ganache Filling-Graham Cracker
Infused Cake-Marshmallow Brûlée
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.