

Chef's Menu

• APPETIZERS •

FRIED BRIE CHEESE 15

Sugar coated grapes, hazelnut reduction, toasted batard bread

PORK STEW CUP 6 / BOWL 10 G

• SALAD •

STEAK AND SPINACH SALAD 20 G

Sliced prime sirloin steak, fresh spinach, heirloom tomatoes, hard-boiled egg, goat cheese, frizzled onions, warm bacon dressing

• SEA AND LAND •

LANGOUSTINE AND PIMENTO MELT 16

Buttered langoustines, house made pimento cheese spread, fried green tomatoes, toasted white bread, hand cut fries, dill pickle spear

CHICKEN PARMESAN 20

Hand breaded gerber's amish farm chicken breast, house made marinara, mozzarella and provolone cheeses, spaghetti, parmigiano reggiano, side salad

BACON WRAPPED MEATLOAF 20

Chef's gourmet meatloaf, neuske bacon, veal demi-glace, mashed yukon gold potatoes, side salad

• DESSERT •

BANANA FOSTERS BREAD PUDDING 7

WHITE CHOCOLATE POMEGRANATE CHEESECAKE 8 G

Suggested Wine ~ Boen Pinot Noir, California, 2023

Glass – 7 Quartino – 10 Bottle – 20

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

G DENOTES GLUTEN FREE ITEM