

APPETIZERS

- Crab Salad on Golden Plantain -
Rock crab, jalapeño, red bell pepper, microgreens, chipotle aioli - 16
- Fried Green Tomato -
Cornflake crusted, spicy shrimp-corn salad, avocado crema - 15
- Seared Ahi Tuna -
Charred jalapeno aioli, wakame salad, mango puree, toasted sesame, sweet soy glaze - 18
- Chicken Liver Mousse - -
Brandied cherry, balsamic, rosemary sea salt, plum-date crackers - 16
- Mushroom Forrester -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 14
- Roasted Bone Marrow -
Italian bread crumbs, roasted garlic, grilled baguette, fresh parsley- 17

SALADS

- Strawberry & White Balsamic -
Creamy ricotta, shallots, chopped pistachio, mixed greens -14
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Cure Wedge -
Iceberg lettuce, grape tomatoes, cucumber, chopped egg, warm smoked bacon, bleu cheese dressing - 13

Add to salad -
Salmon 8, Chicken 7, *Filet Tips 12



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss, truffle oil - 12
- White Bean & Kale -
Onion, carrot, white wine, veg stock, red pepper, parmesan - 11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, white truffle oil - 20

ENTRÉES

- *All Natural Grilled Beef Filet -
Remoulade potato salad, grilled asparagus, black truffle butter - 49
- Red Wine Braised Short Ribs -
Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce, fried potato spirals - 31
- *Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc, balsamic reduction -35
- Crispy Skinned Statler Chicken -
Chorizo risotto, roasted baby carrots, avocado-lime crema -29
- *Grilled Bone-In Pork Chop -
Oven roasted yukon gold potatoes, mustard grilled broccolini, plum wine reduction, smoked sea salt - 32
- Pan Seared Scottish Salmon -
Cranberry-pistachio wild rice, maple carrots, orange crema -30
- * Marinated ½ Rack of Lamb -
Smashed white beans, asparagus - green bean medley, mint pesto, shaved radish, crumbled feta - 43
- Vegetable Herb Pappardelle -
Shallot, garlic, zucchini, peas, cherry tomato, baby spinach, white wine sauce, burrata, black pepper oil - 28
- Lobster Mac and Cheese -
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil -32

SIDES

- Cornbread - Butter & Honey -10
- Grilled Bread Basket & Butter -5

Exec Chef/Owner Julie Cutting Insta @Chefjulie7612 Head Chef Lauren Van Hook
***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**