## APPETIZERS

Lamb Ribs - 17
black garlic bbq, truffle fries

Smoked Pimento Cheese - 12
grilled homemade sourdough, garlic butter, hot honey

Hand Cut Tagliolini Pasta with Black Truffle - 19
Italian butter, parmesan, chives, Perigord black truffle

Korean Chicken Wings - 14
ginger-garlic glaze, jalapeno, scallion

Gnudi - 16
braised short rib, greek goat feta, lemon gremolata, butter sauce

Meatballs - 14
roasted tomato sauce, mozzarella, basil, fried dough
Cheese and Charcuterie Plate - 18
mustard, relish, pickled vegetables

Warm Artichoke Dip - 13
roasted tomato, arugula, stracciatella cheese, toasted flatbread

Fried Calamari - 15
basil-lime, tomato dipping sauce

Guacamole - 11
pico de gallo, cotija, yellow corn chips

Duck Spring Roll - 14
spicy peanut, homemade thai chili sauce

## SOUPS \& SALADS

Mixed Lettuce - 9/11
tomato, cucumber, candy butternut, halva crumble, blueberries, goat cheese, honey balsamic vinaigrette

Burrata \& Arugula Salad - 12
Italian lemon jam, bruleed orange, pickled fresno, olive verde, balsamic glaze

Oyster \& Corn Chowder - 9/11
bacon, onion, peppers, with a cornbread crumbl

## MAIN COURSE

*Grilled Beef Ribeye - 58
Thrice cooked potatoes, roasted forest mushroom and onion, veal au jus
*Pan Roasted Diver Scallops - 51
shrimp and pork dumpling, baby bok choy, ginger vinaigrette, miso aioli
*Togarashi Crusted Red Fish - 53
crab fried rice, shiitake mushrooms, bell peppers, wasabi aioli, six-minute egg
*Pan Roasted Berkshire Pork Chop - 41
creamy grits, apple cider braised collard greens, sorghum glaze, veal au jus

Braised Veal Ossobuco - 45
yukon gold mashed potato, sweet pepper peperonata, beech mushroom, veal au jus

## Forest Mushroom Ravioli - 38

honey braised carrots, beech mushroom, kale, sage brown butter, hazelnut

Braised Short Rib - 54
cheese grits, chantarelle mushrooms, tomato jam, honey braised carrots, bourbon veal au jus

## WOOD FIRE PIZZA

Margherita - 14
tomato sauce, fresh mozzarella, basil

Calabrese - 16
tomato sauce, pepperoni, bell pepper, fresh mozzarella, basil

Abruzzese - 16
homemade italian sausage, vidalia onion, tomato sauce, fresh mozzarella cheese, basil

## Hawaiiana - 16

emon-infused ricotta, pancetta burnt ends, kimchi pineapple, pickled fresno, hot honey

GF Cauliflower Crust - +5

Vegan Cheese - +2

## SIDE DISHES

## Sautéed Forest Mushrooms - 5

Mashed Potatoes - 5
Brussels Sprouts - 5
Creamy Grits - 4
*Contains ingredients that are raw or undercooked. Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

