

Saturday, September 19th 2026

First Course

Classic French Onion Soup gratinée with aged Gruyère 9.

Creamy Potato Soup with spinach, lemon, cold pressed Ligurian olive oil & herbs 8.

*Artisan Lettuce Salad with oven roasted tomato, English cucumber,
house made crouton & aged red wine vinaigrette 8.*

*Organic Baby Arugula Salad with tart cherries, barrel aged feta,
shaved red onion & Balsamic vinaigrette 9.*

**Hydroponic Bibb Lettuce Salad with boiled egg, black olives de Provence,
Parmigiano frico, house made crouton & cracked pepper-Parmigiano dressing 13.*

**Rare Grilled Yellowfin Tuna Salad with classic Niçoise garnish & roasted tomato-sherry vinaigrette 17.*

**Steak Tartare with dressed Little Gem Artisan lettuce, cracked pepper & sea salt gaufrettes 14.*

Charcuterie Plate of Imported cured meats, Burrata, cornichons, black olives de Provence & crostini 15.

**Fried Oysters with creamed spinach, house made pecan wood smoked bacon & lemon hollandaise 16.*

Flash **SAUTÉED Calamari with artisan greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 15.*

Artisan Cheese Course with honey-fig jam, Marcona almonds & crostini 12.

Main Course

**Seared NY Strip Steak Au Poivre with garlic mashed potatoes,
fire roasted vegetables, braised Swiss chard & wild mushroom-cognac sauce 49.*

**Grilled 14oz Ribeye Steak with chevre mashed potatoes,
grilled zucchini, braised Swiss chard & cracked pepper-horseradish crème fraîche 59.*

*Pecan Wood Smoked All Natural Pork Loin Chop with roasted potatoes,
braised Swiss chard & balsamic-peach BBQ sauce 31.*

*House Made Ricotta Stuffed Meatball with Tagliatelle Pasta, Italian Plum tomato sauce,
basil, Parmigiano Reggiano & cold pressed Ligurian olive oil 31.*

*House Made Cavatelli Pasta with Lamb Sugo, sweet peas, lemon-mint pan grattato,
Barrel aged Feta & cold pressed Ligurian olive oil 33.*

*Plate of Grilled, Sauteed & Fire Roasted Vegetables with garlic mashed potatoes,
braised Swiss chard, herbs & cold pressed Ligurian olive oil 25.*

**Joyce Farms Duck 3 ways with local sweet potato puree, braised Swiss chard & Vincotto 39.*

Pan Seared Snapper with rice pilaf, braised Swiss chard & Carbonara butter 31.

**Pepper Seared Yellowfin Tuna with Cannellini bean ragout, braised chard & organic spinach pistou 29.*

*Pan Seared NC Wreckfish with Shrimp, Anson Mills stone ground grits,
house made Andouille sausage, trinity & tomato-tarragon pan sauce 35.*

**Seared Sea Scallop Risotto with Oyster Mushrooms, asparagus,
sundried tomatoes, herbs & Barrel Aged Feta 35.*