



An Experience of Southern Dining

Tasting Menu

Three Courses	\$37
Four Courses	\$45
Five Courses	\$50

Small Plates

Grilled Caesar Salad <i>charred romaine, grilled crostini, parmigiano-reggiano</i>	\$7
Artisan Greens Salad <i>ever-changing according to today's produce</i>	\$7
Fried Green Tomatoes <i>Cajun cornmeal dredge, smoked pimento cheese</i>	\$6
Shrimp and Grits* <i>creole sauce, andouille, Boursin cheese stone-ground grits</i>	\$10
Prince Edward Island Mussels* <i>house-made chorizo, heirloom tomatoes, white wine butter sauce</i>	\$8
Fried Calamari* <i>sweet, spicy, sour sauce, Napa cabbage</i>	\$9

*The local health department would like to remind you that consuming raw or undercooked proteins, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu subject to change without notice



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Entrées

Each is paired with two sides

Grilled Ribeye* <i>mushroom and merlot velouté</i>	\$27
Pan Seared Duck Breast* <i>black cherry reduction</i>	\$24
Heirline Chicken Breast* <i>stuffed with country ham, local greens, and smoked gouda</i>	\$18
Chilean Sea Bass* <i>cranberry reduction</i>	\$28
Crispy Skin Seared Salmon* <i>fire-roasted tomato butter</i>	\$20
Blue Ridge Mountain Farm Rainbow Trout* <i>cornmeal fried, Cajun remoulade</i>	\$24
Diver Scallops* <i>pickled beet purée, blood orange infused XO</i>	\$26
Bone-In Grilled Pork Chop* <i>peach gastrique</i>	\$22

Desserts

Prepared Daily <i>ask your server about tonight's decadent offerings</i>	\$8
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