



# DINNER

The art of dining well is no slight art, the pleasure not a slight pleasure.

{ MICHEL DE MONTAIGNE }



## CHAPTER I SALADS/STARTERS

- I. <sup>V</sup>Fried Green Tomato Salad/Petite Greens/Pimento-Buttermilk Dressing/Pickled Red Onions ..... 10
- II. Contemporary Caesar Salad/Prosciutto/White Anchovies/Pink Peppercorn-Parmesan Dressing ..... 11
- III. <sup>GV</sup>Study of Mushrooms/Grilled King Trumpet/Crimini Chips/Black Garlic Aioli/Cous Cous ..... 12
- IV. <sup>GV</sup>Apple Bibb Salad/Feta Cheese/Cucumber/Heirloom Tomato/Champagne Vinaigrette..... 10
- V. Pan Seared Crab Cake/Remoulade/Pickled Onions/Petite Greens..... 14
- VI. Crispy Calamari/Cilantro Aioli/Spiced Tomato Coulis/Lemon..... 12
- VII. <sup>G</sup>Sous Vide Octopus/Sweet Corn/Fava Beans/Cilantro/Romesco/Salsa Verde ..... 15
- VIII. <sup>G</sup>\*Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements ..... 6 for 14 • 12 for 24



## CHAPTER II MAIN COURSES

- I. <sup>G</sup>\*Pan Seared Sea Scallops/Green Pea Purée/Parsnip Crisp/Pancetta Bacon/Roasted Fennel ..... 42
- II. \*Crispy Softshell Crab/Savoy Cabbage/Udon Noodle Salad/Roasted Pineapple-Chile Aioli..... 46
- III. <sup>G</sup>Mediterranean Style Tilefish/Clams/Mussels/Tomatoes/Olives/Fingerling Potatoes ..... 40
- IV. <sup>G</sup>\*Tautog a la Plancha/Fava Beans/Spanish Potatoes/Lime Beurre Blanc..... 40
- V. <sup>G</sup>\*Crab Topped Salmon/Ratatouille/Asparagus/Maltese ..... 38
- VI. <sup>G</sup>\*Halibut/Smoked Shitake Mushroom /Heirloom Tomatoes/Spinach/Yellow Pepper Ketchup..... 39
- VII. <sup>G</sup>Sous Vide & Confit of Chicken/Broccolini/Whipped EVOO Potatoes/Mushroom Marsala ..... 36
- VIII. <sup>G</sup>\*Breast of Duck/Zucchini & Tomatoes/French Lentils/Cara Cara Orange Gastrique ..... 42
- IX. <sup>G</sup>\*Kurobuta Pork Chop/Bok Choy/Sweet Potato Hash/Vidalia-Cherry Jam ..... 38
- X. <sup>G</sup>\*Filet of Beef & Foie Gras/Batonnet Squash/Oven-Tomato Polenta ..... 6 oz 47 • 8 oz 55
- XI. <sup>G</sup>\*Tomahawk Ribeye 38oz/Asparagus/Crispy Fingerlings/Bourbon Glace..... 85



## SPECIAL EDITIONS • 8 •

- I. <sup>GV</sup>Truffle-Pea Risotto
- II. <sup>GV</sup>Sautéed Spinach & Mushrooms
- III. <sup>V</sup>Truffled Mac & Cheese/Herb Crumb Lobster Supplement • 6 •
- IV. <sup>GV</sup>Ratatouille of Local Squash
- V. <sup>GV</sup>Crispy Fingerling Potatoes

### ‡ACKNOWLEDGEMENTS :

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner  
MICHAEL HUGHES, Chef de Cuisine  
CULINARY TEAM: ADAM ICARD/BRETT CARTER/MICHAEL HEDDEN/JAMES REED

### FOOTNOTES :

STATE SALES TAX WILL BE ADDED TO YOUR ORDER.

\$1.50 SPLIT CHECK FEE \$5.00 SPLIT ENTRÉE FEE.

20% GRATUITY (AND A STATE MANDATED 8% GRATUITY TAX) WILL BE ADDED TO PARTIES OF 6 OR MORE.

<sup>V</sup> DENOTES A VEGETARIAN OPTION <sup>G</sup> DENOTES A GLUTEN FREE OPTION

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

↓ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF) & POPE FARMS

↑ ABOVE DISHES ARE PREPARED WITH "CHEF'S BLEND" EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA