

The art of dining well is no slight art, the pleasure not a slight pleasure.
 { MICHEL DE MONTAIGNE }



CHAPTER I SALADS/SOUPS/STARTERS

I.	Contemporary Caesar Salad/Parmesan Crisp/Peppercorn Dressing/White Anchovy/Wheat Crouton.	9
II.	^{GV} Cranberry Apple Salad/Compressed Celery/Candied Walnuts/Cranberry Vinaigrette.....	9
III.	^V Fried Green Tomato Salad/Spring Greens/Pickled Onions/Buttermilk & Pimento Dressings.....	8
IV.	^V Study of Beets/Petite Greens/Pickled Onion/Goat Cheese Gougère/Cider Vinaigrette.....	10
V.	Lobster Bisque/Sweet Corn & Crab Fritter/Herb Oil.....	10
VI.	*Pan Seared Foie Gras/Truffled Brioche/Lettuces/Peppercorn-Maple Glaze.....	20
VII.	^G Charred Octopus/Stir Fried Vegetables/Kabayaki/LBF Peppers.....	13
VIII.	Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade.....	12
IX.	*Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements.....	6 for 13 • 12 for 24
	Varieties • Patriot Point (WA) • Sweet Jesus (MD) • Windmill Point (VA) • Beausoleil (NB)	



CHAPTER II MAIN COURSES

I.	^G *Sugar Seared Seabass/Fava Bean & Tomato Sauté/Fingerling Potato/Roasted Onion Cream.....	48
II.	*Crispy Red Snapper/Forest Mushrooms/Bok Choy/Soba Noodles/Dashi Broth.....	45
III.	^G *Pan Seared Sea Scallops & Pancetta Bacon/Cauliflower Purée/Roasted Fennel/Potato Pavé.....	44
IV.	^G *Seared Black Bass/LBF Kale/Beet Risotto/Apple Soubise/Crispy Carrot.....	35
V.	*Crab Topped Salmon/Ratatouille/Asparagus/Crispy Potato Nest/Tomato Hollandaise.....	38
VI.	*Confit Breast & Leg of Duck/Brussels Sprouts/Herb Spatzle/Cherry Demi.....	40
VII.	^G *Filet of Beef & Foie Gras/Herb Risotto/PF Mustard Greens.....	6 oz 47 • 8 oz 55
VIII.	^G *Wagyu Flank/LBF Greens/Point Reyes Dauphinoise Potatoes/Sauce Au Poivre/Béarnaise.....	49
IX.	*Bison NY Strip/Stuffed Portobello/Brûléed Sweet Potato/Red Wine Glace.....	56
X.	^G *Kangaroo Loin/Brussels Sprouts/Carrot Purée/Potato Pavé/Beet Foam.....	52



SPECIAL EDITIONS • 8 •

- I. ^{GV}**Roasted Fingerling Potatoes**
- II. ^V**Truffled Mac & Cheese/Herb Crumb**
- III. ^{GV}**Brussels Sprouts with Red Wine Butter**
- IV. ^{GV}**Ratatouille of Local Squash**

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
 MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
 Culinary Team: Brett Carter/Edward Krutz/James Reed/Jason Buffkin/Arjay Gomez
 CROSBY PRICE, Restaurant Manager CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.
 \$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
 20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
^vdenotes a vegetarian option ^G 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)/ELIJAH FARMS(EF)/POPE FARMS(PF)

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