

DINNER

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

{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUP/STARTERS

- I. ^VHeirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta..... 12
- II. ^{GV}Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Saffron-Yogurt Dressing 11
- III. ^VFried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings..... 8
- IV. ^VRadish Salad/Greenhill Brie/Mustard Vinaigrette/Tempura Mushrooms 10
- V. ^{GV}Butternut Squash Soup/Cinnamon Crème Fraîche/Toasted Seeds..... 9
- VI. *Pan Seared Foie Gras/Sage Waffle/Richland Rum-Hibiscus Syrup 18
- VII. *Beef Tartare, Roasted Bone Marrow & Quail Egg/Pea Tendrils-Truffle Salad 15
- VIII. ^GCharred Octopus/Black Bean & Pozole Ragout/Sauce Verte/Corn Crisps 13
- IX. Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Petite Greens..... 12
- X. ^GSeasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements..... 6 for 15 • 12 for 26

Naked Roy's Beach (WA) • Johns River (MA) Kumamoto • (WA)

CHAPTER II MAIN COURSES

- I. ^G*Seared Sea Scallops & BBQ EEL/Sugar Snap Peas/Sesame Risotto/Cauliflower/Carrot Purée 41
- II. ^G*Miso Glazed Black Drum/Spicy Napa Cabbage/White & Wild Rice/Tomato Ginger Jam 34
- III. ^G*Wild Stripe Bass/Fingerling Potatoes/Artichokes/Leek Cream/Oven Tomatoes 37
- IV. ^G*Chile Dusted Amberjack/Sweet Corn Risotto/Crispy Hominy/Cilantro Chimichurri..... 37
- V. *Crispy Monkfish & Deconstructed Razor Clam-Bacon Chowder/Saffron Potatoes/Carrot Ribbons 37
- VI. ^G*Pan Seared Red Snapper/Asparagus/Roasted Sweet Potato/Black Garlic Aioli 38
- VII. ^G*GA Olive Oil Poached Hake/Fennel/Spinach/Potato Terrine/Egg Vinaigrette 30
- VIII. *Bison Ribeye/Corn Spoon Bread/Forest Mushrooms/Asparagus/Black Garlic Hollandaise 60
- IX. ^G*Wagyu Hanging Tender/Shakerag Blue Dauphinoise/Summer Squash/Sauce Au Poivre 43
- X. ^G*Tomahawk Ribeye (40 oz)Creamed Spinach/Truffled Fingerling Potatoes/Cippolini Onion Demi..... 82
- XI. *Beef Wellington "Our Way"/Asparagus/Candied Carrots/Sauce Perigourdine (Add Foie Gras • 15•) 38
- XII. ^G*Linz Prime Strip Steak/Bacon Brussels Sprouts/Caramelized Sweet Potatoes/Raspberry Béarnaise 41
- XIII. *Confit Breast of Duck & Braised Veal Cheek/Fava Bean Ragout/Root Vegetables/Cranberry Reduction 44
- XIV. ^VPappardelle Pasta/Fennel/Oven Tomatoes/Crispy Sage/Forest Mushrooms/Pine Nuts 26

(Supplements)

Blackened Shrimp • 8 • Lobster Tail {Full • 30-Half • 15} • UGA Caviar {6 Grams • 20}

SPECIAL EDITIONS • 6 •

- I. ^GBacon Brussels Sprouts
- II. ^VTruffled Mac & Cheese
- III. ^{GV}Sautéed Asparagus with Yuzu Butter
- IV. ^{GV}Braised Spinach & Mushrooms
- V. ^{GV}Citrus Risotto
- VI. ^{GV}Crispy Fingerling Potatoes

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
TYLER MOCK, CEC, Director of Food and Beverage

MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
Culinary Team: Brett Carter/Edward Krutz/Chase Tyler/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.