

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

{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUP/STARTERS

I.	^V <i>Heirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta</i>	12
II.	^{GV} <i>Watermelon Gazpacho/Citrus Cream/Pickled Watermelon Rind/Tortilla Crisp</i>	8
III.	^{GV} <i>Epic House Salad/Butter Lettuce/Carrot/Cucumber/Tomatoes/Feta/Creamy Herb Vinaigrette</i>	11
IV.	^{GV} <i>Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Berry-Yogurt Dressing</i>	11
V.	^V <i>Radish Salad/Greenhill Brie/Mustard Vinaigrette/Tempura Mushrooms</i>	10
VI.	^V <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings</i>	8
VII.	[*] <i>Pan Seared Foie Gras/Sage Waffle/Richland Rum-Hibiscus Syrup/fruit</i>	18
VIII.	[*] <i>Beef Tartare, Roasted Bone Marrow & Quail Egg/Petite Greens-Truffle Salad</i>	15
IX.	^G <i>Charred Octopus/Snow Peas/Peppers/Mushrooms/Cabbage/Kabayaki</i>	13
X.	<i>Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Petite Greens</i>	12

CHAPTER II MAIN COURSES

I.	^G [*] <i>Sea Scallops Ala Plancha/Snow Peas/Sesame Risotto/Romanesco/Carrot Purée</i>	41
II.	^G [*] <i>Sugar Seared Black Drum/Fingerling Potatoes/Artichokes/Leek Cream/Oven Tomatoes</i>	39
III.	^G [*] <i>Chile Dusted Amberjack/Sweet Corn Risotto/Crispy Hominy/Cilantro Chimichurri</i>	37
IV.	^G <i>Togarashi Spiced Red Snapper/Asparagus/Roasted Sweet Potato/Black Garlic Aioli</i>	38
V.	[*] <i>Bison Ribeye/Corn Spoon Bread/Forest Mushrooms/Asparagus/Black Garlic Hollandaise</i>	60
VI.	^G [*] <i>Wagyu Hanging Tender/Shakerag Blue Dauphinoise Potatoes/Summer Squash/Sauce Au Poivre</i>	43
VII.	^G [*] <i>Tomahawk Ribeye (40 oz)Creamed Spinach/Truffled Fingerling Potatoes/Cippolini Onion Demi</i>	82
VIII.	[*] <i>Beef Wellington "Our Way"/Asparagus/Candied Carrots/Sauce Perigourdine (Add Foie Gras • 15•)</i>	38
IX.	^G [*] <i>Linx Prime Strip Steak/Bacon Brussels Sprouts/Caramelized Sweet Potatoes/Raspberry Béarnaise</i>	41
X.	<i>Pistachio Crusted Lamb Loin/Potato Pavé/Artichokes/Tomatoes/Eggplant/Fava Beans/Mint Pesto</i>	46
XI.	<i>Confit Breast of Duck/Pappardelle Pasta/Spinach/Tomatoes/Artichokes/Forest Mushrooms/Pine Nuts</i>	44

(Supplements)

Blackened Shrimp {4} • 8 • Lobster Tail {Full • 30-Half • 15} • Foie Gras • 15 •

SPECIAL EDITIONS • 6 •

- I. ^G*Bacon Brussels Sprouts*
- II. ^V*Truffled 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: Edward Krutz/Chase Tyler/Matthew Gammon/Justin Earl
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.**