

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

CHAPTER II MAIN COURSES

- I. ^G*Sea Scallops À LA plancha/Snow Peas/Sesame Risotto/Romanesco/Carrot Purée 41
- II. ^G*Sugar Seared Sea Bass/Fingerling Potatoes/Artichokes/Leek Cream/Oven Tomatoes 44
- III. ^G*Chile Dusted Amberjack/Sweet Corn Risotto/Crispy Hominy/Cilantro Chimichurri 37
- IV. ^GTogarashi Spiced Red Snapper/Asparagus/Roasted Sweet Potato/Black Garlic Aioli 38
- V. ^G*Bison Ribeye/Corn Spoon Bread/Forest Mushrooms/Asparagus/Sauce Choron 60
- VI. ^G*Pistachio Crusted Lamb Loin/Gnocchi À LA Romaine/Artichokes/Tomatoes/Eggplant/Fava Beans/Mint Pesto 46
- VII. *Tomahawk Ribeye/Select any 2 Special Editions 95
- VIII. ^G*Wagyu Flank Steak/Shakerag Blue Dauphinoise Potatoes/Summer Squash/Sauce Au Poivre 46
- IX. *Beef Wellington "Our Way"/Asparagus/Candied Carrots/Sauce Perigourdine (Add Foie Gras • 15•) 38
- X. ^G*Linz Prime Strip Steak/Bacon Brussels Sprouts/Caramelized Sweet Potatoes/Raspberry Béarnaise 41
- XI. ^VPappardelle Pasta/Spinach/Tomatoes/Artichokes/Forest Mushrooms/Pine Nuts 28

(Supplements)

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

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: 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.