

DINNER MENU

Executive Chef: Greg Garrison
Chef de Cuisine: Anthony Smith

◇

5 COURSE Chef's Tasting Menu

A progressive tasting menu featuring Chef's choice of local and seasonal ingredients to be enjoyed by the entire table.

70
per person

Elevate your Tasting Menu experience with a customized beverage pairing.

30
per person



**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

STARTERS

SMOKED BEEF TARTARE*	14
fried oyster, anchovies, capers, radish, dill potato chips	
ROASTED BONE MARROW	15
citrus, preserved ramps, arugula gremolata, sourdough	
GRILLED OCTOPUS	15
pecan remesco, collard green kimchi, salt & vinegar chips	
BLUE CHEESE AND WALNUT TART	12
sorghum, Canewater Farms greens, lemon vinaigrette	
SEARED HUDSON VALLEY FOIE GRAS	24
strawberry, johnny cake, fennel pollen	
BURRATA	12
warm pancetta vinaigrette, spring peas, Canewater Farms lettuce, brioche croutons	

ENTREES

CATCH OF THE DAY	33
corn chowder, crab, fingerling potatoes, prosciutto foam	
SHRIMP & GRITS	28
braised pork belly, tomato, cheddar mousse, kale, scallion	
PRIME NY STRIP	36
bone marrow crust, wild mushrooms, spring onion pesto, snails, beef jus	
SAVANNAH RIVER FARM PORK CHOP	29
pig head - lima bean cassoulet, swiss chard, mustard crust, bourbon-glazed apples	
GRASS-FED DOUBLE CHEESEBURGER	15
garlic aioli, crispy onion, house pickles, bacon jam, fries	
ROASTED CHICKEN BREAST	28
root vegetable risotto, crispy thigh, 62° farm egg, spinach, brown butter	
SEARED DIVER SCALLOPS	36
saffron cream, fideos, peas, chorizo, chilli threads	

SNACKS & SHARE PLATES

DEVILED EGGS	6
crispy chicken skin	
STREET CORN	6
garlic aioli, cotija, lime, espelette	
BRUSSELS SPROUTS	8
chile-lime sauce, pickled carrots, cilantro	
CHARRED WINGS	10
Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot-chile emulsion	
HOUSE MADE CHARCUTERIE & CHEESE	21
house pickles and crackers	
RAW OYSTERS	MP
Prohibition hot sauce, pickleback mignonette, cocktail sauce	

DINNER
