



## ***First***

**Hummus** *Edamame and Chickpea, Marinated Olive Salad, Feta Cheese, Red Pepper Tzatziki, Toasted Crostini and Grilled Flatbread* 12

**Truffle Scented Parmesan Fries** *Crispy Steak Cut Potatoes Tossed with Grated Parmesan, Fresh Herbs & Truffle Oil and a Side of Black Pepper-Boursin Ranch Dip* 11

**Classic Caesar** *Pecorino Romano, Black Pepper Caesar Dressing, Garlic Herb Crumb, Parmesan Crisp* 9

**Kale and Greens Salad** *Roasted Golden and Red Beets, Dried Cranberries, Orange Segments, Spiced Pecans and White Balsamic-Orange Vinaigrette* 11

**Shrimp and Grits** *Char-Grilled Wild Shrimp, Creamy White Cheddar Grits, Spicy Tasso Ham and Garlic Butter Sauce* 14

**Today's Soup Selection** *Chef's Selection of "Stuff Around The Kitchen"* 8

## ***Second***

**Spit Turned Half Chicken** *Rosemary and Roasted Red Pepper Rubbed Chicken atop a Warmed Fingerling Potato Salad, Artichoke Bottoms, Confit Shallots, Nueske's Bacon and Green Beans* 21

**Our Burger** *Angus Burger, Tomato Chutney, Smoked Provolone, Pickled Red Onion, Sweet Pickles, Fries* 15

**Cavatappi with Pistachio Lemon Pesto** *Spit Roasted Chicken, Roasted Broccoli, Chickpeas and Grated Grana Padano* 19

**Indian Chickpea & Vegetable Stew** *Cauliflower, Carrots, Potatoes, Green Beans, and Chickpeas simmered in a Tomato Masala with coconut milk, served with Basmati Rice* 18

**Gumbo** *Our Spit Roasted Chicken, Wild Gulf Shrimp, Chargrilled Andouille, Carolina Gold Rice* 18

**Salmon** *Chargrilled Orange-Miso Glazed Atlantic Salmon, Stir Fried Wild Rice and Barley* 26

**Tuscan Braised Pork Ragu** *Prosciutto, Cremini Mushrooms, Currants and Kale over Creamy Parmesan Polenta* 22

## ***Desserts***

**Raspberry Crisp** *Triple Layer Pistachio Meringue, Fresh Raspberry Cream and Lemon Curd* 9

**French Silk Dessert** *Pecan Encrusted Dark Chocolate Pie, Topped with Whipped Cream and Pecans* 9

**Mini Fruit Tart** *Mini Tart Wedge Filled with Pastry Cream, Topped with Fresh Fruit,*

*Accompanied by Champagne Sorbet in a Waffle Cone Bowl* 9

*Consuming Raw or Undercooked Seafood, Meats, Cheese or Eggs May Increase The Risk Of Foodborne Illnesses. Please Let Us Know Of Any Allergies*



## Red

	Glass	Bottle
Shooting Star Pinot Noir 2015, <i>Lake County, California</i>	\$10	\$40
Tamari Malbec 2015, <i>Mendoza, Argentina</i>	\$9	\$36
St. Francis Merlot 2014, <i>Sonoma, California</i>	\$9	\$36
Rickshaw Cabernet 2016, <i>California</i>	\$9	\$36
Oberon Cabernet Sauvignon 2014, <i>Napa Valley, California</i>		\$56
Hall Merlot 2014, <i>Napa Valley, California</i>		\$60
Clos du Bois "Marlstone" Meritage 2011, <i>Alexander Valley, California</i>		\$85
Belle Glos Clark & Telephone Pinot Noir 2015, <i>Santa Barbara County, California</i>		\$92
Joseph Drouhin Chambolle-Musigny, <i>Beaune, France</i>		\$129
Qupe Syrah 2014, <i>Central Coast, California</i>		\$56
Michael Chiarlo Borolo Tortoniano 2012, <i>Piedmont, Italy</i>		\$116
Caymus Cabernet Sauvignon 2015, <i>Napa Valley, California</i>		\$136

## White

Benvolio Pinot Grigio 2015, <i>Friuli, Italy</i>	\$8	\$32
Honig Sauvignon Blanc 2016, <i>Napa Valley, California</i>	\$12	\$46
Heinz Eifel Spatlese Riesling 2015, <i>Mosel, Germany</i>	\$9	\$36
Banshee Chardonnay 2016, <i>Sonoma Coast, California</i>	\$13	\$54
Cambria Benchbreak Chardonnay 2014, <i>Santa Maria Valley, California</i>	\$11	\$44
Sandhi Chardonnay 2015, <i>Santa Barbara, California</i>		\$60
Hippolyte Reverdy 2016, <i>Sancerre, France</i>		\$54
Stonestreet Chardonnay 2012, <i>Alexander Valley, Sonoma County, California</i>		\$72

## Sparkling & Rose

Gruet Blanc de Noir NV, <i>Elephant Butte, New Mexico</i>	\$7	\$42
Luccio Moscato D'Asti 2016, <i>Piedmont, Italy</i>	\$7	\$28
M. Chapoutier Belleruche Rose 2015, <i>Cotes-Du Rhone, France</i>	\$8	\$32
Tattinger Brut La Francaise NV, <i>Champagne, France</i>		\$75
Billecart~Salmon Brut Reserve NV, <i>Champagne, France</i>		\$110