
SOUP OF THE DAY | 12

seasonally inspired

SHE CRAB SOUP | 15

crab crostini | fresh herbs

CREAMY SHIITAKE MUSHROOM SOUP | 12

scallion cream | crispy shallots

LOBSTER SALAD | 20

romaine | frisee | arugula | bacon | shallots | quail egg | lobster tail & claw | tomatoes | chervil | green onions | oregano dressing

HIJIKI AND KALE SALAD | 16

shaved carrots | goji berries | ginger soy vinaigrette

ROMAINE SALAD | 15

parmesan cheese | toasted garlic panko crumbs | orange & yuzu dressing

ARTISAN GREEN SALAD | 15

asparagus | radish | carrots | tomatoes | ginger miso dressing

BABY SPINACH SALAD | 16

roasted cherry tomatoes | blue cheese | crispy fried shallots | bacon vinaigrette

soups + salads

DUCK CONFIT | 20

wild rice | ginger cranberry mostarda

SOFT SHELL CHILI CRAB | 22

secret chili sauce | scallions | cilantro | egg dropped

CRISPY OCTOPUS | 20

charred eggplant puree | puffed quinoa | kimchi | herb salad

CRISPY BAO | 18

pulled pork | plum sauce | white BBQ sauce | pickled onions

CHARCUTERIE BOARD | 26

artisan salami and prosciutto | olives | roasted peppers | cornichons | fig jam | whole grain mustard | artisan breads

CHEESE BOARD | 18

3 regional cheeses | fig jam | dried fruit | artisan breads

appetizers

SEARED SCALLOPS | 36

cauliflower parsnip mousse | braised fennel | baby carrots

BRAISED SHORT RIBS | 34

ginger carrot mousse | caramelized pearl onions

BEEF AND BROCCOLI | 45

NY strip 8oz | charred broccoli & onion | black beans | garlic beurre noisette

PRESTIGE FARM CHICKEN BREAST | 28

boursin grits | asparagus | asian spice chicken jus

GEORGIA TROUT FILET | 32

lima beans | potatoes | sweet peppers | rainbow chard | lemongrass mussel broth

BAKED POWER GRAIN CAKE | 22

asparagus | chipotle tomato sauce

entrees