

## SALADS

APPETIZER	9.00
ENTRÉE	13.25

### CHINESE CHICKEN SALAD

Julienne Napa Cabbage, Carrots, Daikon, Peppers, Red Onion, Fried Wontons, Ginger Vinaigrette

### MESCLUN FRIED GOAT CHEESE

Garden Greens, Tomato, Red Onion, Pine Nut Goat Cheese, Balsamic Vinaigrette

### BUTTER LETTUCE SALAD

Poached Pears, Walnuts, Gorgonzola, Honey Sherry Vinaigrette

### CRU CAESAR SALAD\*

Parmesan, Semolina Croutons, Caesar Dressing

### BUTTERMILK FRIED OYSTER SALAD

Garden Greens, Tomato, Red Onion, Applewood Smoked Bacon, Honey Sherry Vinaigrette

### DUCK CONFIT ARUGULA SALAD

Baby Arugula, Tomato, Candied Pecans, Fried Onions, Port Wine Vinaigrette

### SALAD ADD-ONS 4.00

Seared Salmon\* (3 oz)  
Grilled Shrimp (4 each)  
Grilled Chicken (5 oz)

### DAILY SOUPS 4.75

## SMALL PLATES

FRIED CALAMARI	12.50
Asian Slaw, Sesame Dressing	

WHITE WINE TRUFFLED MUSSELS	12.25
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Tomato Concassé, Peppers, Marinara

FRIED GREEN TOMATOES	13.25
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Pork Belly Croutons, Sheep's Milk Feta, Smoked Tomato Caramel

VINE-RIPE TOMATO AND MOZZARELLA	11.25
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Hand Pulled Mozzarella, Tomato, Roasted Peppers, Crostini

HOUSE SMOKED SALMON	11.25
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Tomato, Red Onion, Everything Spice, Arugula, Dill Caper Cream Cheese

## SIDES

FOUR CHEESE MACARONI	8.75
TRUFFLE PARMESAN FRIES	7.50
POTATO GRATIN	6.50
FRIED OYSTERS	6.00
SEARED MUSHROOMS	6.25
SAUTEED VEGETABLES	5.00
FRENCH FRIES	5.00
FRIED ONIONS	5.00

## ENTRÉES

TURMERIC SPICED LOCAL FISH*	30.00
Watermelon Gazpacho, Arugula, Carrot, Red Onion, Radish, Honey Sherry	

SEARED SEA SCALLOPS*	28.00
Pecan Farro Pilaf, Pea Purée, Sweet Sesame Carrot Purée, "Peas & Carrots"	

POBLANO AND MOZZARELLA FRIED CHICKEN	26.00
Potato Gratin, Sauteéd Vegetables, Honey Chipotle Salsa	

HERITAGE FARM PORK SCHNITZEL	28.00
Tagliatelle Pasta, Cremini, Oyster Mushrooms, Capers, Whole Grain Mustard Sauce, Lemon	

MAPLE LEAF FARMS DUCK BREAST*	27.00
Fingerling Potato, Duck Confit, Shiitake, Haricot Vert, Plum Demi	

GRILLED C.A.B. N.Y. STRIP*	32.00
Crispy Fingerling Potatoes, Applewood Smoked Bacon, Garlic Aioli, Chimichurri	

MOJO MARINATED PORK CHOP*	27.00
Coconut, Kale, Kielbasa, Carolina Gold Rice, Pineapple Pico	

## PASTA AND RISOTTO

THAI SEAFOOD RISOTTO*	27.00
Coconut Milk, Soy Sauce, Sriracha, Basil	

SEARED SCOTTISH SALMON*	25.00
Lemon Risotto, Sauteéd Vegetables, Honey Ginger Glaze	

GRILLED BASIL SHRIMP	24.00
Orchiette, Kielbasa Sausage, Peas, Mushrooms, Tomato Concassé, Four Cheese Cream	

PARMESAN POTATO GNOCCHI	22.00
Heirloom Tomato Sauce, Cremini, Arugula, Goat Cheese	

## DESSERTS

FLOURLESS CHOCOLATE TORTE

CRU CHEESECAKE with strawberries

BREAD PUDDING

DESSERT OF THE DAY

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

We use peanut oil. Please inform your server of any dietary restrictions.

At times we may run out of certain items to ensure the freshest possible product.