DINNER MENU
‘To Graciously Serve Simple Food is an Art Within Itself’
—Giorgio Balsasias

Choose Three: St. André, Double Crème Brie, Chevre, Gorgonzola, Manchego, Camembert OR Pecorino


Southern Accent Platter – Mississippi Remoulade – Pickled Okra – Spicy Tomato Jam - Celery Sticks

Bowl of Soup Du Jour & Organic House Salad 10 (+7 for entrée size signature salad)

SIGNATURE SALADS
Add: Crispy Pork Lardons +3 Chicken Breast +4 Sautéed Shrimp +6 *Seared Ahi Tuna +7

12

12

12

Southern Farm Salad – Roasted Corn – Butter Beans – Cherry Tomatoes – Cashews – Diced Avocado – Chia Seeds – Shredded Napa and Red Cabbage – Creamy Miso Ginger Vinaigrette
11

12

ENTREES
Filet Mignon – 9 ounce USDA Filet cooked to order – Blue Cheese Crust – Creamed Garlic Potatoes – Sautéed Asparagus
32

Flat Top Grilled New York Strip - USDA Strip Steak cooked to order – Creamed Garlic Potatoes – Roasted Tomatoes – Sautéed Asparagus – Balsamic Reduction
27

Panko Salmon – 10 ounce crusted Atlantic Salmon cooked medium – Creamed Garlic Potatoes – Sautéed Haricot Verts – Stone Ground Mustard Sauce
24

26

26

20 Add Chicken +4 Add Shrimp +6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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<thead>
<tr>
<th>Sparkling H2O</th>
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<tr>
<td>Lemonade / Orange Juice</td>
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<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale, Club</td>
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<td>Iced Tea (Sweetened or Unsweetened)</td>
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<td>Chai Tea (Hot or Iced)</td>
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<td>Vanilla Cream Soda</td>
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<td>Mighty Leaf Hot Teas</td>
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<tr>
<td>Joe Van Gogh Drip Coffee</td>
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<td>Americano / Macchiato</td>
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<td>Double Cappuccino / Latte</td>
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<td>Mocha (Hot or Iced)</td>
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<td>Soy Milk</td>
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**WHITES**

- **Muscanti, Brut: Girona, Spain NV**
  - 8 / 32 btl
  - Harmonious and appetizing with fruity notes of apricot and melon
  - Make it a mimosa: 10

- **Vila Nova, Vinho Verde: Loureda, Portugal 2015**
  - 7 / 28 btl
  - Effervescent with balanced acidity and notes of peach and orange blossom

- **Sella & Mosca, La Cala, Vermentino: Sardinia, Italy 2015**
  - 8 / 32 btl
  - Bright and savory with a creamy palate of apricot, green apple and minerals

- **Chateau Ragotiere, Muscadet Sur Lie: Loire Valley, France 2013**
  - 9 / 36 btl
  - Light and airy with lemony nectarine fruit and a slight walnut finish

- **Mohua, Sauvignon Blanc: Marlborough, NZ 2014**
  - 8 / 32 btl
  - Succulent lime and melon flavors with a thread of acidity and lemon grass

- **Tenuta La Marchesa, Gavi: Piedmont, Italy 2014**
  - 9 / 36 btl
  - Fresh and lively with a dry finish that is underscored by minerality

- **Fabre Montmayou, Torrontes: Mendoza, Argentina 2014**
  - 7 / 28 btl
  - Elegant palate with crisp aromas of white peach, grapefruit and jasmine

- **Goats du Roam, Rose: West Cape, South Africa 2015**
  - 8 / 32 btl
  - Medium bodied with notes of plums, red berries and vanilla on the palate

**REDS**

- **Cantina Zaccagnini, Montepulciano d’ Abruzzo: Tralcetto, Italy 2012**
  - 21 - 375ml btl
  - Elegant red, structured by fine tannins and rich with mocha, dark plum, and black licorice

- **Famille Perrin, Cotes Du Rhone Villages: Rhone, France 2013**
  - 8 / 32 btl
  - Black cherry and licorice followed by a thyme and rosemary finish

- **Viña Broco, Mencia: Bierzo, Spain 2014**
  - 9 / 36 btl
  - Aromas of red and dark berry fruits accentuated by cacao and peppery spices

- **Sin Zin, Zinfandel: Anderson Valley, CA 2013**
  - 19 – 375ml btl
  - Spicy flavors of plum and black cherry along with black pepper and cocoa powder

**BEERS**

- **Maisel’s Weisse: Hefeweizen**
- **FCA IPA: Railhouse**
- **Vienna Lager: Nickelpoint**

**DESSERTS**

- **Warmed Molten Lava Cake with Butter Pecan Gelato**
  - 8

- **Crème Brulee Cheesecake with Kahlua Anglaise**
  - 7

- **Raspberry Almond Bar with Passion Fruit Sorbet and Biscotti**
  - 7

- **French Apple Tart with Vanilla Bean Gelato and Cinnamon Dust**
  - 7

- **Tiramisu with Kahlua Crème Anglaise and Almond Biscotti**
  - 7

- **Sweet Potato Cheesecake with Hazelnuts and Cinnamon**
  - 8

- **Vanilla Bean OR Butter Pecan Gelato with Biscotti**
  - 3/scoop

- **Tangerine or Passion Fruit Sorbet with Biscotti**
  - 6 / 2 scoops

- **Chocolate Chunk or Oatmeal Cranberry Cookie**
  - 1.75

*Due to increased commissions and processing time a 20% Service Charge will be added to parties of 6+ and for all split checks*