



STARTERS

Daily Oysters on the Half Shell Selection	16 / 30
Classic Cocktail Sauce Vidalia Onion Mignonette Citrus Sorbet	
Occidental Mixed Greens Salad*	14
Poached Dried Cherries Black Grapes Benne Seed Granola Goat Cheese Crumbles White Balsamic Vinaigrette	
Burrata*	15
Creamy Mozzarella Baby Arugula Crispy Eggplant Apple Pickled Green Tomato Beet Jam Chili Salt	
Pan Seared Hudson Valley Foie Gras	19
Pearl Onion Confit Spiced Foie Gras Bread Pudding Huckleberry Sauce Golden Raisin Gel	
Classic Maine Lobster Bisque	14
Maine Lobster Candied Fennel Compote Micro Deep South Mix	
Grilled Spanish Octopus & Cheshire Pork Belly	15
Sunchoke Cream Green Tomato Relish Salted Cucumber Purée Sorghum Lacquer	
Sliced Virginia Country Ham	14
Whipped Ricotta Crostini Salsa Verde Mache Vin Cotto Candied Pistachios	
Three Cheese Gnocchi*	14
Sheep's Milk Ricotta Gnocchi Roasted Chestnut & Taleggio Fonduta Parmigiano Crisp	
Roasted Bone Marrow	15
Brandied Cherry Compote Baby Radish Brûléed Citrus Aioli Toasted Challah Bread	
Caesar Salad "Our Way"	13
Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmigiano Cheese Creamy Lemon & Fennel Pollen Dressing	
Jumbo Lump Crab Cake	Market Price
Pickled Ramp Slaw Mustard Seeds Smoked Sherry Aioli	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially, if you have certain health conditions or allergies.

**Denotes Vegetarian*



ENTRÉES

Porter Braised Beef Short Rib	36
Whipped Grits Confit Baby Carrots Celery Root "Chips" Red Wine Demi-Glace	
Pan Seared Dry Aged Duck Breast	38
Duck Confit Roulade Anson Mills Blue Corn Grit Cake Pickled Broccolini Grapefruit Gastrique	
Grilled 8oz Filet Mignon	48
Acorn Squash Purée Creamy Barley Caramelized Cipollini Bone Marrow Sauce	
Pan Fried Soft Shell Crab	36
Black Polenta Crust Spring Salad Pea Purée Tomato-Basil Seed Gel Green Peppercorn Aioli	
Pan Seared Eastern Seaboard Halibut	36
Celery Root Purée Flash Fried Artichokes Black Wood Ear Mushrooms Lobster Glacé	
Grilled Nova Scotia Salmon	34
Sugar Snap Peas Green Almond Confit Blistered Cherry Tomatoes Roasted Morel Mushroom Pesto Matcha Green Tea Gel	
Grilled Roseda Farm NY Strip Steak	49
King Trumpet Mushrooms Smoked Stoney Point Bacon Jam Purple Potato Purée Minus 8 Veal Glacé	
Butternut Squash Ravioli*	25
Goat Cheese Toasted Pecans Crispy Leeks Sage Brown Butter Sauce	

ENTRÉES TO SHARE

Whole Stuffed Mediterranean Seabass
Jumbo Lump Crabmeat & Shrimp Stuffing, Grilled Ramp Salsa Verde
\$78

24 Hour Braised Elysian Fields Lamb Shoulder
Pickled Spring Vegetables, Fig Confit Demi-Glace
\$76

SIDES

Please ask your server for our daily selections.