



DINNER MENU

Autumn 2021

FAROE ISLAND SALMON 30

Cold Hollow Cider Glaze, Fingerling Potato, Baby Carrots,
Shaved Fennel & Apple, Tarragon

PARSLEY CRUSTED SCALLOPS 30

Truffle Risotto & Broccolini, Crispy Leeks

THAI CRISPY CHICKEN & NOODLES 24

Cilantro Pineapple Sweet Chili Glaze "Mae Pranom",
Lemon Grass Curry Rice Noodles, Sweet Herb Colorful
Vegetables

SOUTH CAROLINA STYLE BABY BACK RIBS 26

Sweet Corn Puddin, Warm Potato Salad,
Georgia White BBQ Sauce

GNOCCHI BOLOGNESE 25

Potato Gnocchi, Sweet Herbs, House-Made Ricotta,
Garlic Bread

executive chef ERIC LEY