

Starters

Soup of The Day \$6/8

Crispy Asparagus Fries \$15
Honey Mustard, Dill

Chicken Liver Mousse \$18
*Toasted Artisanal Bread, Scallion
Luxardo Cherry Relish,*

Lamb Empanadas \$20
Tahini & Yogurt Garam Masala, Mint

Herb Roasted Local Tomato &
Burrata Toast \$15
*Herb Roasted Tomatoes, Fresh Burrata,
EVOO, Cracked Pepper, Mint*

Tempura Soft Shell Crab \$18
*Napa Cabbage Slaw, Sesame Seeds,
Yuzu Aioli*

From the Garden

Brussels Sprout Caesar \$15
*Shaved Sprouts, Toasted Sunflower
Seeds, Broccoli Florets, Pecorino Romano,
Corn Bread Croutons, Romaine,
Caesar Dressing*

Apple & Pomegranate Salad^{GF} \$14
*Honey Crisp Apples, Pomegranate Seeds,
Little Gem Lettuce, Spinach, Farmer's
Cheese, Toasted Pecans,
Cider-Whole Grain Mustard Vinaigrette*

Harries Berries Strawberries and
Hearts of Palm Salad^{GF} \$14
*Wild Arugula, & Mixed Greens,
Spiced Cashews, Dijon Vinaigrette*

From The Farm and Sea

Cacio e' Pepe \$45
*Fresh Shaved Black Truffles,
House-Made Linguini,
Pecorino Romano, Black Pepper*

Alaskan Halibut^{GF} \$52
*Fiddlehead Ferns, English Peas,
Morel Mushrooms, Parisian Gnocchi,
Herb Beurre Blanc*

Arctic Char \$42
*Cucumber & Cherry Tomato Relish,
Fresh Herbs, Lemon Rice Pilaf*

Georgia Grouper^{GF} \$38
*Tender Wilted Greens, Bourbon-
Bacon Jam, Anson Mills Grits,
Pickled Mustard Seeds*

Organic Jidori Chicken^{GF} \$30
*Coke Farms Rosemary Smashed
Potatoes, Haricots Vert,
Vegetable Demi*

Crisp Duck Confit \$40
*Baby Turnips, Garnet Yam Puree, Sage,
Merlot Reduction*

Colorado Lamb Chops \$54
*Harissa Marinade, Polenta Cake, Piquillo
Peppers, Olives, and Tomatoes*

Prime 8oz Filet Mignon \$62
*Thyme-Roasted King Trumpet
Mushrooms, Marble Potatoes
Artichoke Salsa Verde*

Cabernet Braised Short Rib \$38
*Asparagus, Brown Butter Gremolata,
Boursin Mashed Potatoes, Natural Jus*

*We Proudly Feature High Quality and
Sustainable Ingredients and Source Our Produce Local.*