

SINCE



1896

← SOUPS →

FRENCH ONION SOUP AU GRATIN *Caramelized Sweet Onions, Beef Jus, Sourdough Crouton, Aged Gruyere Cheese | 8*

COGNAC-LACED LOBSTER BISQUE *Chive Crème Fraiche, Lobster Knuckles, Pastry Twist | 12*

VICHYSOISE | 12 | V GF

SOUP OF THE DAY | 7

← APPETIZERS →

LOCAL BURRATA MOZZARELLA *Butternut Squash Parmesan Tart, Fresh Sage, Pomegranate Glaze | 16 | V*

SLOW-SMOKED PORK BELLY *Red Cabbage Marmalade, Chestnut Purée, Caramelized Apples | 17*

AHI TUNA TARTARE *Avocado Crème Fraiche, Black Truffle, Ginger-Infused Cucumber, Jicama, Endive, Pepperpress, Crispy Lavash | 19*

JUMBO LUMP CRAB LOUIE SALAD *Avocado, Pepperpress, Organic Boiled Egg, Persian Cucumber, Louie Dressing | 23 | GF*

STUFFED ARTICHOKE HEARTS *Lemon Goat Cheese Risotto, Herb Beurre Blanc, Toasted Hazelnuts | 17 | V GF*

← RAW BAR →

OYSTERS *See Server for daily selections | 3 ea. | GF*

JUMBO SHRIMP COCKTAIL | 5 ea. | GF

SAUCES | GF : *Old Bay Cocktail Sauce, Horseradish Mustard Sauce, Chef's Farm Pepper Hot Sauce, Classic Mignonette*

← SALADS →

LITTLE GEM LETTUCE *Toasted Pumpkin Seeds, Goat Cheese, Grapes, Celery Root, Dried Cranberries, Pecans, Apple Cider Vinaigrette | 16 | V GF*

CLASSIC CAESAR *Romaine, Parmesan Cheese, Herb Croutons, Classic Caesar Dressing | 12 | V*

WEE BURN MIXED GREENS *Artisanal Mix, Carrots, Cucumbers, Heirloom Cherry Tomatoes, Herb Croutons, House Dressing | 12 | V*

KALE AND BRUSSELS SPROUTS *Candied Almonds, Parmesan Cheese, Grilled Pears, Honey Crisp Apple, White Balsamic Dressing | 14 | V GF*

ENTRÉES

CLASSIC SOLE MEUNIÈRE *Whipped Potatoes,
Sautéed Spinach, Fall Squashes, Cherry Tomatoes,
Lemon Butter Sauce | sm. 24 / reg. 31*

FOUR CHEESE PEAR FIOCCHI *Pasta Purses Filled with Cheese
and Pears, Truffle Cream Sauce, Roasted Wild Mushrooms,
Spinach, Parmesan Cheese, Red Pepper, Sage | 26 | V*

BRAISED LAMB BOLOGNESE *Pappardelle Pasta,
Slow Simmered Lamb Ragu, Butternut Squash,
Heirloom Cherry Tomatoes, Sage,
Manchego Cheese, Saffron | 31*

GRILLED ORA KING SALMON *Lentil Stew, Caramelized Apple,
Roasted Fall Squash, Bitter Lettuces, Sherry Vinaigrette | 34 | GF*

GRILLED BONE-IN PORK CHOP *Chestnut Polenta,
Roasted Baby Carrots and Parsnips, Smoked Bacon,
Baby Pearl Onions, Prune-Sage Jus | 32 | GF*

PAN-ROASTED HALIBUT *Fregola, Parsnip Purée,
Roasted Cauliflower, Charred Baby Peppers,
Saffron Beurre Blanc | 36*

CIDER-ROASTED HALF CHICKEN *Butternut Squash Risotto,
Truffle Roasted Delicata Squash, Fresh Figs,
Pumpkin Seeds, Pan Gravy | 30*

JUMBO LUMP CRAB CAKE *Southern Grit Cake,
Wilted Spinach, Roasted Root Vegetables,
Pumpkin Purée, Butternut Squash-Pumpkin Seed Relish | 39*

MOROCCAN-SPICED CAULIFLOWER *Braised Red Cabbage,
Golden Raisins, Lemon-Tahini Dressing, Fresh Cilantro | 23 | V*



GRILLED 8OZ BEEF TENDERLOIN | 40 | GF

GRILLED 14OZ PRIME NEW YORK STRIP STEAK | 45 | GF

GRILLED 16OZ AMERICAN WAGYU RIB-EYE STEAK | 59 | GF

*Herbed Baby Bliss Potatoes, Carrot Purée,
Roasted Baby Carrots, Grilled Trumpet Mushrooms,
Herb Chimichurri, Rosemary Jus*

V—Vegetarian Please advise us of any food allergies GF—Gluten Free