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**STARTERS**

\*Oysters on the ½ shell

½ dozen 18 | 1 dozen 34

**Tarheel Runners, NC**

high salinity with a buttery, meaty flavor

**French Kiss, Canada**

sweet brininess

**Caesar Salad** 8

romaine, croutons, parmesan, white anchovy, Caesar dressing

**Fall Goat Cheese Salad**  10

mixed greens, pistachio crusted goat cheese, orange segments, sliced grapes,

crushed pistachios, sliced apple, champagne vinaigrette

**Rabbit Stew** 8

**\*Dry Aged Beef Tartare** 18

chopped 60 day dry aged NY strip, fried capers, crumbled gorgonzola,

truffled egg whites, chive, sunny side quail egg

**ENTREES**

\***USDA Prime** **Filet Mignon** 8 oz. 48

whipped potatoes, asparagus, béarnaise sauce

**\*70 Day Dry Aged Ribeye** 12 oz.65

Peruvian potato au gratin, brown butter French beans, fig demi-glace

**Sear Scallop Pappardelle** 36

Maple-bourbon based scallop, house-made sage & rosemary pappardelle,

pearls of sweet potato & apple

**Chianti Braised Pork Shank** 32

parmesan-herbed polenta cakes, confit tomatoes, roasted baby carrots

**\*Persillade Crusted Alaskan Halibut** 36

roasted beet carpaccio, forbidden black rice, citrus crème fraiche

\*May be served raw or undercooked. Consumption of raw or undercooked eggs, meats, poultry, seafood and shellfish may increase your risk of food-born illness.