



## DESSERTS

### CHEESE PLATE

*Manchego (Sheep, Spain)*

*Humboldt Fog (Goat, California)*

*Brillat Savarin (Cow, France)*

*Walnut Madeleines, Apricot Almond 'Salami,' Apples \$15*

### MEYER LEMON TART

*Honey Mascarpone, Whipped Cream \$9*

### APPLE CLAFOUTIS

*Coffee-Caramel Ice Cream \$9*

### BEIGNET DE CARNAVAL

*Pastry Cream, Mixed Berries and Caramel \$9*

### STICKY TOFFEE PUDDING

*Date Puree, Pecan Crumble, Cinnamon Anglaise \$9*

### VANILLA BEAN CREME BRULEE WITH CHOCOLATE MOUSSE

*Assorted Cookies*

### COFFEE & TEA SELECTION

*Featuring Illy Coffee*

*Espresso, \$5*

*Cappuccino, \$6.5*

*Latte, \$6.5*

*Filtered Coffee, \$4.5*

*Selection of Dammann Tea, \$5*





## SMALL PLATES

CREAM OF ASPARAGUS SOUP  
*Forage, Croutons, Truffle Butter \$9*

BOSC PEAR & ARUGULA SALAD  
*Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette, Point Reyes Blue Cheese, Saba \$12*

RED & YELLOW BEETS  
*Goat Cheese, Arugula, White Chocolate, Vanilla \$11*

OLDE SALT OYSTERS ON ½ SHELL  
*Jalapeno - Cilantro Mignonette, Cocktail Sauce, Lemon \$15*

ROASTED SHRIMP NEWBURG  
*Puff Pastry, English Peas, Asparagus, Chorizo Cream Sauce \$16*

SMOKED SALMON & SALMON ROE  
*Roasted Garlic Sourdough Pancake, Preserved Lemon, Caper  
Chives, Lemon Chili Oil, Charred Onion Crème Fraiche \$14*

TEA SMOKED CRAB SALAD  
*Radish, Spring Onion, Fennel Pollen, Apple, Zucchini, Squash, Lime Leaf \$17*

BONE MARROW & STEAK TARTARE  
*Brioche, Fried Caper Crumb, Reggiano Parmesan, Forage Salad \$17*



## ENTREES

CARNAROLI & WILD RICE RISOTTO  
*Green Garlic, Toasted Walnuts, Fava Bean, Asparagus, Snap Peas,  
Parmesan, Radish, Cherries \$19*

NORTH CAROLINA RAINBOW TROUT  
*White Bean, Merguez, Black Garlic Emulsion., Sunchokes, Forage Salad \$28*

SHALLOW POACHED RED SNAPPER  
*White Port, Garlic, Ginger, Curly Kale, Parsnip, Bacon-Clam Vinaigrette \$29*

FREE UNION DUCK BREAST  
*Rhubarb, Fennel Puree, Toasted Farro, Green Peppercorn Granola, Coriander Broth \$31*

BRAISED PORK SHOULDER  
*Sweet Potato, Apricot, Mustard, Spinach, Pickled Onion, Pork Jus \$28*

BEEF BURGER WITH HERBS, LEMON & GARLIC  
*House Made Bun, Pickled Tomato, Cheddar Cheese,  
Bacon, Chips \$17*

NEW YORK STEAK  
*Carrot, Horseradish, Arugula, Pepitas, Mushrooms, Black Pepper,  
Tarragon, Bordelaise Sauce \$33*

BRAISED LAMB SHANK  
*Manchego Grits, Artichoke, Spring Onion, Mint, Natural Jus \$29*