

Appetizers

Crabby Green Tomato	8
Southern style fried green tomato/potato crusted Jumbo lump crab cake/smoked chipotle aioli/ salt cured Va. ham	
Deviled Eggs	6
Creole style deviled eggs/ crispy sweet apple wood smoked bacon/ fine herbs/ green tomato jam	
Calamari	8
Flour dusted/crisp fried with house made cucumber and fresh dill tartar/ sauce arrabiata	
Southern Fried Green Tomato	7
Salt cured Va. ham & broiled mozzarella with oven roasted pine nuts	
Grilled Shrimp	8
Cilantro, spring garlic marinated shrimp/ sweet corn and zucchini relish/ roasted red bell pepper puree	
Eggplant and Roma Tomato Napoleon	6
Grilled summer eggplant/ farm fresh Roma tomatoes/ aged Asiago/ fine herbs	

Soups & Salads

Crab Bisque	7
Jumbo Lump blue crab/ aged sherry/ fresh herbs	
Vidalia Onion	7
Caramelized Vidalia onions/Madeira/ aged provolone& gruyere/ roasted garlic crouton	
Chilled Tomato Soup	6
Oven roasted vine ripe tomatoes/charred red bell peppers	
Caesar	6
Romaine lettuce/shaved Asiago/ roasted garlic crostini	
Classic Wedge	6
Crisp Iceberg lettuce/ apple wood smoked bacon/ baby radish/ vine ripe tomato/ eggs mimosa/ buttermilk ranch	
Garden Patch Greens	6
Assorted locally grown salad greens/farm fresh vegetables/sweet garlic vinaigrette	
Watermelon Carpaccio	7
Thinly sliced seedless watermelon/ lemon verbena/blue affinea/ salt cured Va. ham/ candied lime vinaigrette	

Chef's Inspirations

Shrimp & Grits	20
Sautéed jumbo Texas shrimp/ roasted red peppers/ sweet corn/ sunburst tomatoes/smoked andouille butter broth/ stone ground aged Vermont white cheddar grits	
Grilled Pork Chop	18
Marinated bone in French cut chop hoisin citrus glaze	
Faroe Island Salmon	24
Pan seared/ jumbo lump blue crab / heirloom tomato/ basil butter sauce	
Steak & Fries	26
Grilled certified choice dry aged Beef short loin/ chimi churi/ crisp yucca fries	
Jumbo Lump Crab Cakes	26
Sun Burst tomato and English cucumber salad/ dill tartar	
Cous Cous	14
Grilled summer squash/ eggplant/ baby zucchini/ heirloom tomatoes/ lemon tarragon vinaigrette	
Beef Tenderloin	28
Dry aged certified choice charbroiled filet of beef/ summer bean ragout/ fine herb butter	
Smothered Roast Chicken	16
Oven roasted, crisp skinned young chicken/ baby artichoke preserved caper butter / Amerosa tomatoes	

Executive Chef Brian Whitson