

STARTERS

HOUSE SALAD

Mixed greens, shaved red onion, tomatoes, cucumbers, fresh lemon dijon vinaigrette. A guest favorite!

SMOKED SALMON

Hot-smoked fish made in-house. Boasting a distinctive smoky flavor and flaky texture, chilled over a bed of fresh arugula with pickled red onions, capers, and olive oil brushed crostinis, accompanied by a dill cucumber tartar sauce.

SMOKED ST LOUIS RIBS

St. Louis Ribs (3) slow-smoked with house-made southern slaw.

JUMBO SHRIMP COCKTAIL | 4 COUNT

Fresh jumbo East Coast shrimp, chilled and served with a spicy Tequila lime cocktail sauce.

APPETIZER ADDITIONS

HARVEST CHARCUTERIE | 35

Fresh locally sourced meats and cheeses, garden-fresh accompaniments from our garden, housemade seasonal jam or chutney and crispy Crunchmaster crackers (GF).

BAKED BRIE | 25

Green Hill Brie topped with sun-dried tomatoes, chopped salted pistachios, fresh basil, and finished with house-made strawberry balsamic glaze.

JUMBO SHRIMP COCKTAIL | (4) 15 | (6) 20

Fresh jumbo East Coast shrimp, chilled and served with a spicy Tequila lime cocktail sauce.



SPRING PRIX FIXE MENU | 45

AVAILABLE 3/27 - 4/6

CHOOSE ONE STARTER AND ONE ENTRÉE

ENTRÉES

CHICKEN + SUCCOTASH

Bell Evans free-range chicken, marinated in garlic rosemary over a farm-to-table seasonal succotash (GF), topped with our housemade tomatilla salsa with gorgonzola cheese and a lemon Dijon vinaigrette.

PARMESAN ENCRUSTED SALMON

Parmesan encrusted salmon served over Charleston red rice with a basil and olive oil sauce. Prepared medium rare unless otherwise specified.

SHRIMP + GRITS

Fresh East Coast jumbo shrimp, sautéed and served over creamy white Grist Mills grits with julienne smoked sausage in a Cajun cream sauce.

HALF RACK OF LAMB

New Zealand half rack of lamb with smashed rustic fingerling potatoes, grilled local asparagus and an apple and mint chutney.

ANDOUILLE SAUSAGE MEATLOAF

Spicy Andouille sausage served over white Grist Mills grits with a sage mushroom cream sauce.

MAIN COURSE ADDITIONS

SUBSTITUTE ANY PROTEIN BELOW FOR THE ADDITIONAL COST LISTED

80Z FILET | +20

Tender beef filet topped with bone marrow compound butter, served with our Yukon gold mashed potatoes and asparagus, finished with a green onion drizzle.

PRIME RIB | +20

14-16 ounce prime rib served with Yukon gold mash, grilled asparagus with au jus and a horseradish cream sauce.

CHILEAN SEA BASS | +20

Flaky and light, seared to perfection. over a farm-to-table seasonal succotash (GF), topped with our housemade tomatilla salsa with and a lemon Dijon vinaigrette.

DESSERTS

FLOURLESS CHOCOLATE TORTE | 12.50

Decadent flourless chocolate torte served with a tri-berry coulis, drizzled with chocolate ganache, topped with fresh whipped cream, and garnished with lemon zest.

SOUTHERN SWEET BISCUIT | 12.50

A traditional southern biscuit, sweetened and served with an orange custard sauce, fresh whipped cream, and macerated strawberries.

SHARE CHARGE ON PRIX FIXE MENU \$30

A 20% GRATUITY MAY BE ADDED TO ALL CHECKS FOR PARTIES OF 5 OR MORE