



Brick Oven Flat Breads

Tomato, Mozzarella, Fresh Basil 4

Prosciutto, Roast Peppers, Fontina, Arugula Pesto 4

Wild Mushroom, Taleggio, Aged Pecorino 4

Feta Cheese, Roasted Garlic, Oven Dried Tomatoes, Kalamata olives 4

Appetizers & Soups

Country Crock Onion Soup 7
Sweet Onions, Fontina, Provolone, Marjoram

Smoked Tomato Soup 7
Mini Grilled Brie Cheese Sandwiches

Baby Spinach and Barbequed Duck Salad 8
Red Onion, Crumbled Maytag Blue Cheese, Port Wine Reduction

Pan Seared Scallops 10
Parsnip Puree, Green Onion and Herbs, Sweet Butter Sauce

The Chef's "Wedge" 7
Iceberg, Fresh Herbs, Tomato, Smoked Bacon, Homemade
Buttermilk Ranch Dressing

Hearts of Romaine Style Caesar Salad 9
Parmesan Black Pepper Cookie

Entrees

Country Fried Yard Bird, Truffle Mac-n-Cheese 16

Pan Roasted Local Rock Fish 19
Crabmeat-Cheddar Cheese Grits, and Seared Greens

Potato Crusted Crab Cake 24
Stone Ground Mustard Vinaigrette, Caramelized Fennel, Arugula

Lightly Smoked Lamb T-Bone Steaks 25
Rosemary-Mascarpone Risotto

Crispy Skin Atlantic Salmon 17
Braised Savoy Cabbage & Bacon, Roasted Potatoes, Pommery Mustard

Grilled Filet of Beef 28
Bleu Cheese Creamed Spinach, Country Mashed, and Angry Onions

Simple Grilled Fish AQ
Braised Vegetables, Herbs and Lemon

Wild-Mushroom Tagliatelle 16
Roasted Garlic, Wild Mushrooms, Spinach,
Oven Roasted Tomato Sauce