

# ARTISANAL

## First Course

**Salad of Springhouse Farms Lettuce 15**  
green goddess, parmesan, toasted breadcrumbs

**Charred Spanish Octopus 18**  
creamed Yukon, smoked eggplant, saffron & chorizo

**Burrata & Strawberries 18**  
roasted squash, romaine, toasted cashews, white balsamic

**Baby Beets, Kale & Cucumbers 16**  
aged Stilton blue cheese, SC peaches  
candied pecans & sherry vinaigrette

**Shellfish Tower for 2\* 60**  
1 ½ full lobster tail, 12 Malpeque oysters, harissa cocktail, mignonette  
sauce

## Second Course

**18-Hour Pork Ribs 22**  
lemongrass hoisin, pickled jalapeño, cilantro, fried shallots

**P.E.I. Mussels 18**  
poblano-tomatillo sauce, marcona lime gremolata, naan bread

**Ricotta Gnudi & Roasted Tomatoes 18**  
spaghetti zucchini, oyster mushrooms, harissa tomato sauce, parmesan

\*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Main

### **Grilled Swordfish “Au Poivre” 32**

marbled potatoes, baby broccoli, roasted roots

### **48-Hour Short Rib “Pastrami” 34**

potato mousseline, giardiniera, smoked béarnaise

### **Atlantic Salmon\* 34**

shishito fennel slaw, summer vegetables, quinoa

### **Berkshire Pork Chop\* 37**

hasselback potato, cream corn, bordelaise, brussels

### **Seared Duck Breast 35**

sweet potato, Nueske’s bacon, swiss chard

### **Halibut\* 38**

cauliflower cream, baby bok choy, trumpet mushrooms

### **Snapper\* 38**

celery root, pork belly, beluga lentils, fava beans

## Side

### **Pimento Cheese Scones 12**

Pepper Jelly / Sorghum Butter

Baked To Order / 8 Minutes

We respectfully decline substitutions.