



Dinner

To Begin

Asian Shrimp Cocktail	18
Escargot stuffed Puff Pastry with Dijon Cream Sauce & Melted Herb Butter	16
Fried Wonton stuffed with Mexican style Pork and Guacamole	13
Bacon-Wrapped, Blue Cheese Stuffed Dates with Balsamic Reduction	14
Assorted Haute Goat Creamery Cheese Board	18

To Continue

French Onion soup topped with Gruyere	10
Blue Cheese Wedge Salad with Bacon, Pecans & Granny Smith Apples	12
Kale Caesar Salad with Parmesan Crisps & topped with Fried Capers	12
Poached Pear Salad with Jicama, Feta, Spinach, Pecans & Sweet Onion Vinaigrette	14

To Fill

9-ounce Cut Beef Tenderloin with twice-baked Potato & Asparagus	48
Deboned Game Hen Marsala stuffed with Creamy White Cheese & Prosciutto	36
Pan Seared Salmon with Risotto, Corn Succotash & Cucumber Beurre Blanc	32
Braised Beef Wellington with House-made Boursin Cheese & Mushroom Duxelles with Mashed Potatoes & Broccolini	42
Sous Vide Boneless Pork Chop with Apple & Onion Chutney, Gruyere Sweet Potato Casserole & Broccolini	28

Executive Chef John Novak

A 20% service charge is added to all parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

*Due to the seasonal nature of our menu certain items may
change based on availability.*



Brunch

Starters

Beignets	8
Breakfast Potstickers with Scrambled Eggs, Cheese & Sausage	10
Basket of Breakfast Breads	8

To Fill

Farm Special <i>Two Eggs your way, Bacon or Sausage, Home Fries & Toast</i>	14
Bagel & Lox with Caper Cream Cheese & Home Fries	17
Southern Biscuit Breakfast Sandwich <i>Two Eggs, Bacon, Sausage & Cheese with Country Cream Gravy & Home Fries</i>	14
Ham & Cheddar Omelette, folded & layered, with Home Fries & Toast	16
Egg White Omelette with Swiss, Asparagus, Heirloom Tomatoes & Hollandaise with Home Fries & Toast	14
Sweet Potato Chicken & Biscuit with Candied Bacon & Pecans	16
Cinnamon Pecan Waffle with Bacon & Fresh Fruit	16
Carrot Cake Pancakes with Cinnamon Buttercream Drizzle & Bacon	14
Breakfast Enchiladas with Potato Hash	16
Yogurt & Fresh Berry Parfait with House-Made Granola	12
Biscuits & Gravy	8

For the Kids

Pancake, Waffle or One Egg with Bacon	10
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To Refresh

Mimosa	6
Bloody Mary	6

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