

New Year's Eve 2015

Starters

- Mussels \$14
White wine sauce, roasted garlic, tomatoes,
grilled baguette, red pepper aioli
- Pimento Cheese \$8
Our housemade blend of cheeses,
jalapenos, garlic crostini
- Fried Green Tomatoes \$9
Bacon balsamic, fresh mozzarella, basil aioli
- Mushroom Arancini \$12
Watercress, aged parmesan, roasted garlic
rosemary crème
- Oysters on the half shell
Candied orange and shallot mignonette
6 for 12/ 12 for 24
- Cheeseboard \$12
Artisan cheeses, chefs' accoutrements

Soups and Salad

- Tomato Goat cheese Bisque
or Soup of the Day \$7 / Bowl
- Seasonal House Salad \$7
Roasted beets, baby greens, pumpkin
seeds, dried cranberries, goat cheese, ruby
red vinaigrette
- Caesar Salad \$9
Classic tossed romaine with croutons,
parmesan cheese, housemade caesar
dressing
- Spinach Salad \$10
Chiffonade of spinach & romaine tossed
with blueberry stilton, spicy walnuts, pear,
olive oil, balsamic reduction

Entrees

- Poached Lobster Tail \$32
Fettuccine, tomato vodka sauce, fresh tarragon
- 12 oz Prime Rib \$34
Roasted garlic mashed potatoes, local greens, mushroom duxelle, rosemary aujus
- Pork Chop \$26
12 oz. Heritage Farms bone-in pork chop, cheddar grits, apple marmalade, sautéed local
greens, redevye gravy
- Scallops \$26
Roasted red pepper risotto, shitake mushrooms, zucchini, local greens
- Lamb Lollipops \$28
Au poirve, root vegetable hash, roasted Brussels sprouts, haystack parsnips
- Butternut Squash Ravioli \$20
Confit mushrooms. Brussels sprouts. lemon sae brown butter