



FIRST

PORK BELLY	20
fresh corn grits, charred onion, chicharrones	
BEET SALAD	14
textures of beets, radish, chevre, pavlova	
LOBSTER	22
butternut squash, fregola, vanilla	
CHICKEN FRIED QUAIL	14
hot honey, whipped honey, bread & butter pickles	
APPLE SALAD	14
petite greens, candied nuts, chevre, spiced cider vinaigrette	
CREAM OF MUSHROOM	12
sherry, fried mushroom	
FOIE GRAS	22
heriloom field peas, Lady Edison ham, brioche croutons, cherry jam	

MAIN

BEEF TENDERLOIN	57
potato gratin, brussels sprouts, bernaïse	
SCALLOP	48
carrot ginger, roasted carrots, cauliflower, herb oil	
COLORADO LAMB RACK	57
mushroom bordelaise, aerated potatoes, black kale	
VENISON SHANK	64
mushroom risotto, grilled oyster mushrooms, fennel, venison reduction.	
VEAL CHOP	58
wild mushroom ragout, cranberry beans, gremolata	
CAULIFLOWER STEAK	26
cranberry bean puree, chimichurri, black garlic, puffed grains	
HARMONY RIDGE DUCK	36
duck confit, tagliatelle, persillade, pioppini mushroom	
NORTH CAROLINA GROUPER	42
pommes duchesse, spinach, crispy root vegetable	
GNOCCHI	34
lodge made potato gnocchi, butternut squash, parmesan cheese, sage cream, pecans	

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