

PRIX FIXE

THREE COURSES 52

TO BEGIN

SWEET POTATO & CHESTNUT SOUP

maple walnut oats

or

LEAVES OF RED OAK & BABY KALE

vanilla cranberry vinaigrette + acorn squash with pistachio +

crispy quinoa

or

BRAISED OXTAIL IN SHERRY VINEGAR GASTRIQUE

carrot puree + cauliflower + crispy garlic & shallot chips

MAIN

LINGUINE WITH SHRIMP & GRILLED CALAMARI

tomato sauce + pancetta + parsley + red chili

or

BRADFORD BAY CHICKEN SUPREME

brined in citrus and sage + maple cinnamon pumpkin barley +

mascarpone + spinach + caramelized apple +

crispy shallots + au jus

or

SMOKED PORK SHOULDER WITH CAROLINA STYLE

BBQ SAUCE

du puy lentils + port infused onion marmalade + baby turnips +

brown sugar glazed heirloom carrots

SWEET FINISH

FIREBALL WHISKY PUMPKIN TART

vanilla crust + candied walnuts + salted caramel ice cream

or

TIRAMISU

chocolate crumble + caramel + marble chocolate cup

Kindly speak to your server if you have any dietary requirements or allergies.

Consuming raw or undercooked meats, seafood or fish may increase your risk of food borne illness.

15% gratuity will be added to parties of 8 or more