



MENU

APPETIZERS

FLASH FRIED BUTTERMILK SHRIMP

Spicy Sweet Chili Sauce

20

HOUSE CURED GRAVLAX

Curry Cilantro Lime Aioli, Pickled Red Onion, Lavash

18

HOUSE-MADE FENNEL & ROASTED GARLIC SAUSAGE

Goat Cheese Potato Carrot Salad, Cipollini Balsamic Veal

20

SEARED FOIE GRAS

Strawberry Jam, Amaretto French Toast

32

TRUFFLE GNOCCHI

Sage Brown Butter Parmesen, Lump Crab

22



SALADS

CAESAR WITH FLASH FRIED OYSTERS

Creamy Horseradish Caesar Dressing, Toasted Pine Nuts, Cayenne Pepper Croutons and Shaved Parmesan

20

THE WEDGE

Apple Wood Smoked Bacon, Grape Tomatoes, Pickled Red Onion, Jalapeno Herb Blue Cheese Dressing

14

MARISOL'S ORGANIC

Dried Cherries, Stilton Blue Cheese, Honey Dijon vinaigrette and Marcona Almonds

14

FLASH-FRIED GOAT LADY DAIRY GOAT CHEESE

Organic Greens, Crispy Country Ham, Candied Pecans, Strawberries, Maple Shallot Vinaigrette

18



ENTREES

TWICE ROASTED CRISPY DUCK

Honey Texas Pete Glaze

38

SCOTTISH SALMON

Apple Chili Basil Vinaigrette, Scallop

38

GRILLED CENTER-CUT FILET

Balsamic, Red Wine, Shallot, Black Pepper, Veal Stock

44

GRILLED VEAL CHOP

Country Ham, Shallot, Sage, Dijon, White Wine, Veal Stock

48



BLACKENED NC DRUM

Caper Cornichon Dill Remoulade, Shrimp

38

\$25 corkage fee, limit 2 bottles per table.

Before placing your order, please inform your server of food allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of a food borne illness. A 20% gratuity will be added to parties of 6 or more.