



TO START

Chicken Livers	grilled onion, bacon, madeira sauce	11.
Baked Escargot	garlic butter	13.25
Caesar Salad	in a crispy parmesan bowl	10.75
Waldorf Salad	lettuce, green apple, candied walnuts, grapes, yogurt dressing	12.
Roasted Beet Salad	pearl tomatoes, arugula, sweet- tart pickles, goat cheese	13.
Smoked Salmon Bruschetta	tomato pesto, burrata, capers	14.
Bacon Mac'n'Cheese		9.
Low Country Crab Soup		8.5
French Onion au Gratin Soup		8.5



ENTRÉES

Daily Fish		MP
Monday Night Supper Club Special		MP
Seafood Crepes	selection of seafood, mushrooms, cheese	26.
Mushroom Raviolis	pan seared garlic, tomato, zucchini puree	25.
Filet Mignon au Poivre	potato au gratin	34.
Duck Leg Confit and Breast	country bacon, creamed lentils, roasted carrots	27.
Pork Schnitzel	seasonal vegetable, wine butter sauce	24.
Chicken Cordon Bleu	panko crusted, smoked ham, swiss cheese	24.

B O N *apetit* ~~~~~

Split plate charge \$6. * Corkage fee \$15. * Parties 6+ subject to 20% gratuity

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