



Starters

Pommes Frites 8

House Made Aioli

***Yellow Fin Tuna Tartare 21**

Avocado, Mango Coulis, Sesame Tuile

Maryland Style Crab Cakes 19

White Wine Butter Sauce, Pea Shoots

House Cured Pork Belly 15

McEwen's Yellow Corn Grits, Farm Egg, Gastrique

Charred Spanish Octopus 18

Chorizo, Romesco, Squid Ink Aioli

Soup and Salad

Hellefied Filé Gumbo 15

Shrimp, Andouille Sausage, Crawfish

Roasted Beet Salad 14

Chevre, Arugula, Almond, Cranberry, Strawberry Balsamic

BLT Salad 14

Romaine, Bacon Lardons, Bleu Cheese, Buttermilk Dressing

Fried Green Tomato Salad 15

Creamed Corn, Bacon, Cherry Tomato, Frisée

Specialties

***Tomahawk Duroc Pork Chop 32**

Polenta Cake, Asparagus, Cranberry Glaze

Yam and Butternut Squash Rosti 29

Farm Egg, Arugula, Avocado, Onion, Feta, Green Goddess

Blackened Louisiana Redfish 34

McEwen's Yellow Corn Grits, Fried Okra

Wild Gulf Shrimp and Vegetable Risotto 31

Vegetarian Option Available

Free Range Chicken Paillards 31

Lemon Butter Caper Sauce, Creamy Risotto

***Duck Confit 37**

Breast Slices, Fingerling Potato, Haricot Vert, Veal Glace

***Tournedos au Poivre 45**

Pan Seared Tenderloin Medallions, Brandy Cream, Potato Gratin, Chard

Crab and Spinach Stuffed Rainbow Trout 35

Butternut Squash, Wild Mushroom, Butter Sauce

***Beef Wellington 49**

Pastry Wrapped Filet Mignon, Mushroom Duxelles, Veal Glace