

To Start...

CREOLE SHRIMP AND BAKED FALL MILLS GRITS 14

andouille, parmesan, wild mushroom, boursin, sweet cream butter, house made tomato creole sauce

HEARTH ROASTED WILD GAME SAUSAGE 12

venison, wild boar, jalapeño cheddar sausage, warm roasted potato salad, pickled baby zucchini
wildflower honey pommery glaze

SAVORY CRAB CHEESECAKE 9

spicy tomato sauce, marinated cherry tomatoes

PEI MUSSELS 11

fine herbs, tomato, basil, pernod, white wine, lemon zest, toasted focaccia

OYSTERS ON THE HALF SHELL - MARKET PRICE

passion fruit mignonette, fresh fish tartare, white truffle oil

CHILLED SEAFOOD PLATTER 50 for 2 / 100 for 4

chilled poached lobster and shrimp, oysters, halibut ceviche
lump crab meat with sherry mustard mousseline and chervil
-served with passion fruit mignonette and gazpacho

HOUSE MADE RAVIOLI 13

roasted vegetables, spring pea purée, sautéed spinach

FRIED GREEN TOMATOES 13

lump crab meat, sherry mustard mousseline, chervil, gazpacho

ARTISAN CHEESE PLATE 14

chef's selection paired with accoutrements

LOBSTER BLT PIZZA 19

applewood bacon, roma tomato, lemon, arugula

From the Garden...

BOUND'RY SALAD 8

mesclun greens, benton's country ham
dried cherries, fried black eyed peas

WHOLE LEAF CAESAR 8

reggiano, garlic, peppercorn

STRAWBERRY BEET SALAD 9

bibb lettuce, sliced shallot
almond goat cheese croquette
roasted ginger orange vinaigrette

PEACH SALAD 9

baby arugula, gorgonzola, walnut brittle
chiffonade endive, benton's bacon

Steaks a la Carte...

all steaks served with bound'ry potato pave
and your choice of marchand de vin, herb butter, or wild mushrooms

12 OZ PRIME NEW YORK STRIP 32

6 OR 10 OZ FILET OF BEEF TENDERLOIN 26/34

22 OZ PRIME BONE-IN RIBEYE 42

ADD A LOBSTER TAIL 27

ADD A SIDE 5

corn pudding, wild mushrooms, tomato rockefeller, spring pea and corn succotash, wild rice,
asparagus, lebanese couscous with apricot and roasted peanut, truffled yukon gold mash,
sautéed spinach, bound'ry potato pave, balsamic roasted vegetables, wild mushroom risotto,
white beans with benton's bacon and roasted cauliflower

Entrees...

WHITE MARBLE SMOKED PORK CHOP 26

roasted jalapeño peach glaze, truffled yukon gold mashed potato, spring pea and corn succotash

CREOLE SHRIMP AND BAKED FALLS MILLS GRITS 25

andouille, parmesan, tomato, wild mushroom

PANCETTA WRAPPED HALIBUT 31

moroccan tomato conserves, lebanese couscous, roasted peanut, apricot, sautéed spinach, gremolata

SPRINGER MOUNTAIN ROASTED CHICKEN 24

lemon, tarragon, asparagus, ramps, wild rice, extra virgin olive oil

BRAISED VEAL CHEEKS 28

white bean, cauliflower, benton's bacon, arugula, red wine

HEARTH ROASTED MAINE LOBSTER TAIL 32

truffled yukon gold mashed potato, creamy corn purée, confit exotic mushrooms, asparagus

MAGRET DUCK BREAST 29

wild mushroom risotto, fig, dried cherry, apricot, pistachio, marchand de vin, asparagus

HOUSEMADE CANNELLONI 22

beef tenderloin, ricotta cheese, mornay, tomato coulis, balsamic roasted vegetables

FALAFEL 16

chick pea, hummus, tabouleh, cucumber yogurt, naan

Wine pairings available for all menu items for an additional price

Please inform your server of any dietary restrictions.

One check and a 20% gratuity will be added for parties of 7 or more.

Executive Chef Michael Kidd