

SMALL PLATES

Today's Open Faced Ravioli	Market
Panang Curry Chicken Tenderloins Crisp Tofu	7.50
YaYa's Eggplant Steak Fries, 10x Sugar	7.25
Hot Smoked Salmon Tostadas Habanero Cream Cheese	8.50
Pan Fried Kefalotiri Cheese Lemon, E.V.O.O.	7.25
Chicken Livers A La Plancha Pomegranate Balsamic	7.25
Sambal Tossed Crispy Calamari, Pea Shoots	7.75
Roasted Pork Belly Tacos Orange Hoisin, Cilantro	8.75
Blue Hill Bay Mussels, Focaccia Smoked Garlic Butter	8.75
Lamb Scallopini Pancetta, Goat Gouda	8.50
Roasted Bone Marrow, Maldon Salt Grilled Ciabata & Meyer Lemon Jelly	7.95
Thai Rare Beef & Red Onion Salad	8.25
Edamame Pot Stickers, Mushroom Soy	7.50
Shrimp & Crab Étouffée Green Onion Rice Cake	10.25
Smoked Prosciutto Flatbread, Cipollini Onion Local Chevre, Pink Peppercorn Honey	10.50
Herbed Gnocchi, Niman Lamb, Baked Ricotta Natural Jus	9.95

RAW PLATES

Ahi Tuna Tartare, Blood Orange Vinegar Serranos	10.00
Virginia Flounder Sashimi, Yuzu Ponzu	9.75
Thin & Raw Beef Sirloin Smoked Salt, Truffle Mustard Aioli	8.25
Red Flame Grapes, Sheep's Milk Ricotta Olive Oil Baked Pita, Caramelized Fennel	7.50
Krog Street Mozzarella, Sun Dried Tomatoes "O" Sherry Vinegar, Basil	8.00
Greek Wedge, Cucumbers, Sweet Peppers Feta Cheese & Toasted Oregano Vinaigrette	7.50
Romaine Heart Salad with Gruyere Cheese	7.50

SOUP BOWLS

Stove Works Evening Soup	Market
Mock Turtle Soup with Dry Sack Sherry	7.25
African Squash Bisque, Cranberry Relish Shaved Foie Gras	7.25
Soups 1-1-1	7.50

BIG PLATES

Tarragon-Lemon Roasted Chicken Creamy Mashed Potatoes	17.50
Carolina Mountain Rainbow Trout Choy Sum, Ponzu Hollandaise	20.00
Crispy Duck Breast with Thai Risotto Green Curry Essence	24.00
Jonah Crab Stuffed Acadian Redfish Preserved Lemon Velouté, Leek Greens	22.25
Rosemary Basted Flat Iron Steak Heart of Palm, Arugula & Lemon Oil	21.25
Morita Chile Dusted Salmon Goat Cheese Couscous, Cranberry Vinegar	26.00
Whole Roasted Bronzini, Brussels Sprouts Whole Grain Mustard–Shallot Butter	28.25
Double Bone Pork Chop, Grilled Artichokes Ver Jus-Wooly Pork Emulsion	25.25
House Made Tagliatelle, GA Shrimp, Hot Coppa Preserved Tomato–Garlic Butter	18.75
Braised Beef Short Rib, Acorn Squash Three Philosophers–Red Eye Gravy	22.50
Sea Scallop Benedict on Country Ham Grits Asparagus & Spiced Hollandaise	25.25

SECOND MORTGAGE PLATES

Maine Lobster & Roasted Green Chile Soft Taco Cascabel Cream, Tomatillo Pico	36.25
14 oz Veal Porterhouse, Truffle Butter White Wine Poached Pears	38.95
Center Cut 10 oz Beef Filet Brown Butter Jus	36.75
20 oz Bone-In Ribeye Warm Point Reyes Blue Cheese Vinaigrette	39.95
Australian Lamb Chops, Aged Balsamic Iron Skillet Wild Mushrooms	38.95

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes	6.95
Brown Butter Cauliflower Mash	
Sesame Stir Fry Choy Sum	
Goat Cheese Couscous, Cranberry Vinegar	
Country Ham Grits	
Charred Corn & Gouda Cheese	
Sautéed Spinach	
Roasted Brussels, Mustard – Shallot Butter	
Hand Cut French Fries, Blue Cheese Fondue	