

## **FIRST COURSE**

**CAESAR SALAD** Chopped Romaine, Brioche Croutons, Parmigiana, Anchovy Dressing **10**

**SC KALE SALAD** Quinoa, Red Onion, Candied Walnuts, Pink Lady Apple, Pecorino, Honey Vinaigrette **12**

**DEVEILED LOCAL FARM EGGS** Pickled Local Asparagus **10**

**RED CURRY MUSSELS** Coconut Milk, Lemongrass, Cilantro, Grilled Baguette **16**

**\*YELLOWFIN TUNA NACHO'S** Ponzu, Green Onion, Chiles, Wakame, Furikake Seasoning **15**

## **DINNER**

**PAN ROASTED SEA SCALLOPS** Creamed Corn, Sugar Snap Peas, Spring Leeks, Black Garlic Sauce **30**

**\*GRILLED ATLANTIC SALMON** Baby Bok Choy, Parmesan Risotto, Mushroom Tea, White Truffle Cloud **24**

**\*COFFEE RUBBED GRASS FED "PRIME" NY STRIP** NC Asparagus, Mushroom – Kombu Duxelle, Whipped Potatoes & Bordelaise Sauce **45**

**ROASTED FREE RANGE HALF CHICKEN** Local Broccoli, Fregola & Alabama White Sauce **25**

**SPRING FETTUCINE** Snap Peas, Local Spring Onion, Aged Vermont Cheddar, Cracked Pepper Trio **22**

**\*TAPHOUSE BURGER** Lettuce, Tomato, Pickle, Bacon Jam, Melted Cheddar & Fries **23**

**\*\*\* No Substitutions Please**

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ITEMS WITH AN ASTERISK MAY BE COOKED TO YOUR REQUESTED TEMPERATURE

**EXECUTIVE CHEF- PARTNER - BILL SCHUTZ / GM- ROBERT WHEELER**  
**KITCHEN**

**STEPHANIE SHORT - SOUS CHEF**

**KALYB KEMPER- COOK / STEPHANIE SHORT- COOK / BRYAN GARCIA- COOK**