

FIRST COURSE

LOCAL ARUGULA SALAD Red Beet Tartare, Horseradish Crema, Pickled Onion, Buttermilk Herb Dressing

FRESH BURRATA Local Heirloom Tomato Salad, Capers, EVOO & Basil-Pinenut Pesto

SC KALE SALAD Quinoa, Red Onion, Candied Walnuts, Gala Apple, Local Strawberries, Parmigiana, Honey Vinaigrette

DEVILED LOCAL FARM EGGS Old Bay

RED CURRY MUSSELS Coconut Milk, Lemongrass, Lime Leaf & Grilled Baguette

BRUSCHETTA Smoked Salmon, White Truffle Aioli, Grilled Bread, Sprouted Leeks

DINNER

***GRILLED GRASS FED NY STRIP** Butter Glazed Swiss Chard, Roasted Mushrooms, Whipped Potatoes, Sauce Bordelaise

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

***PAN SEARED NEW BEDFORD SEA SCALLOPS** Creamed SC Corn, Butter Glazed Sugar Snap Peas & Green Onion Coulis

CAST IRON ROASTED JOYCE FARM'S CHICKEN BREAST Hickory Charred Local Carrots, Organic Yellow Grits, Cognac Sauce, Carrot Top Pesto

SPRING FETTUCINE Sun Dried Tomato, Grilled Onions, Spinach Leaf, Lemon Tarragon Sauce, Parmigiana

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

***** 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

KITCHEN

STEPHANIE SHORT - SOUS CHEF/ KALYB KEMPER- COOK / BRYAN GARCIA- COOK / NATHAN LAROSE- COOK