

from the Oyster Bar:
Oysters on the half shell (1/2 dz.):
Apalachicola (FL) 9
Indian Creek (PEI) Beau Soleil (NB) 14
Cooke's Cove (PEI) Peacock Cove (NB) North Point (PEI) 14
Fresh Gulf shrimp cocktail with old-fashioned cocktail sauce 10
Marinated crab claws with homemade ginger sauce 13
Guadalupe Special 45

*Today's Libation: Alabama Sunset
brandied blackberries with Prosecco 8*

APPETIZER

Spring Soup
Pink-eyed Peas, Sugar Snaps, Bulb Onions, Parmesan and New Crop Olive Oil 9

Beef Carpaccio
Shaved Parmesan, Arugula and Horseradish Sauce 11

Stone Ground Baked Grits
Country Ham, Mushrooms, Fresh Thyme and Parmesan 10

White Oaks Pastures Braised Beef Cheek with Gnocchi
Cipollini Onions, Sweet Peas and Beef Jus 12

Friture de la Mer
Triggerfish, Shrimp, Oysters, Peppers, Lemon and Sauce Rémoulade 14

Tuna Tartare Tower
Shrimp, Avocado, Citrus Aioli and Lemon Agravato 16

Squash Blossom
Stone Hollow Goat Cheese, Zucchini and Provençal Tomato Sauce 11

Grilled Jumbo Asparagus
Charred Vidalia Onion, Ricotta Salata, Farm Egg and Radish with Lemon Vinaigrette 12

Local Mixed Lettuces
Cucumber and Radish with Honey-Cider Vinaigrette and Green Goddess Dressing 10

MAIN COURSE

Braised North Carolina Guinea Hen with Orecchiette
Young Carrots and Turnips with Asparagus and Truffle-Madeira Jus 28

Grilled Gulf Cobia
Rice Pilaf with Spring Onions, Pink-eyed Peas and Crawfish Aioli 32

Pan-Seared Triggerfish
Crabmeat, Bulb Onions, Beets, Fava Beans and Artichoke 35

Fish selections are available simply grilled with herbs, lemon and olive oil.

Veal Tenderloin and Sweetbreads
Creamy Grits, Celery, Sweet Peas and Mushrooms 34

Fudge Farm Pork Loin
Yukon Gold Hash Browns with Lardons, Swiss Chard, Onion and Red Wine Jus 30

Jamison Farms Lamb Shoulder and Leg
Buttery Potatoes, Spring Onions and Mushrooms 32

Creekstone Farm Flat Iron Steak
Grilled Asparagus, Parisian Butter and Twice Baked Potato 32

Omaha Angus Beef Ribeye
Potato Gratin, *Michael Dean's* Swiss Chard and Maître d' Butter 34

May 16, 2012