



STARTERS

EDAMAME (BOILED SOYBEANS, IN THE POD) W/ MEDITERRANEAN SEA SALT . . . 4.95

CRISPY CALAMARI TEMPURA-BATTERED & FRIED W/ A CHILI AIOLI DIPPING SAUCE . . . 6.95

JUMBO LUMP CRAB CAKE APP W/ MARINATED GRAPE TOMATOES, LOCALLY-GROWN MIXED GREENS
& A SAKE-BUTTER SAUCE . . . 10.95

SHRIMP SPRING ROLLS W/ A CILANTRO-CHOPPED PEANUT DIPPING SAUCE . . . 6.95

POTSTICKERS PAN-FRIED CHICKEN & PORK DUMPLINGS W/ A SWEET-CHILI DIPPING SAUCE . . . 6.95

HOUSE-MADE CRAB & RICOTTA RAVIOLI APP W/ SAUTÉED ASPARAGUS & BASIL.
FINISHED W/ A LEMON CREAM & PARMESAN REGGIANO . . . 9.95

TRIO OF VEGETARIAN SPREADS (CHICKPEA HUMMUS, ROASTED RED PEPPER, ROASTED GARLIC & HERB)
W/ FRESH BAKED FLATBREAD CRISPS . . . 7.95 EXTRA FLATBREAD . . . 2.95

FLATBREAD PIZZAS

LOTUS FLATBREAD

FRESH MOZZARELLA, OVEN-ROASTED TOMATOES & FRESH BASIL . . . 7.50

CHICKEN PESTO FLATBREAD

ROASTED CHICKEN, BASIL PESTO, CRUMBLLED GOAT CHEESE & OVEN-DRIED TOMATOES . . . 8.50

WHITE CHEESE FLATBREAD

PARMESAN, RICOTTA, MASCARPONE, APPLEWOOD-SMOKED BACON,
SLICED VIDALIA ONIONS & FRESH HERBS . . . 8.50

(ADD PEPPERONI) TO ANY PIZZA . . . 1.00

SOUP & SALADS

HOUSE-MADE SOUP OF THE DAY . . . (MARKET PRICE)

ARUGULA SALAD W/ SLICED FUJI APPLES, SWEET-SPICED PECANS, DRIED CHERRIES,
CRUMBLLED BLEU CHEESE & A LIGHT CITRUS VINAIGRETTE . . . 8.95

CAESAR SALAD W/ ROMAINE LETTUCE, GRANA PADANO, CHILI-GARLIC CROUTONS
& A HOUSE-MADE CAESAR DRESSING . . . 7.95 ADD ANCHOVIES . . . 1.00

TEGA HILLS SALAD . . . 6.95

LOCAL MIXED BABY GREENS, GRAPE TOMATOES, SLICED CUCUMBERS & CARROTS

(CHOOSE ONE) OF OUR HOUSE-MADE DRESSINGS:

RANCH, CAESAR, BLEU-CHEESE, PONZU-JALAPENO OR A LIGHT CITRUS VINAIGRETTE



MAIN COURSE

GRILLED SCOTTISH SALMON

OVER TENDER LEEKS & POTATOES W/ GRILLED ASPARAGUS, MARINATED TOMATOES
& A LEMON-DILL CREAM . . . 18.95

PAIRING SUGGESTION: "HOUCART" 'ROSÉ' 2009

ASHLEY FARMS CHICKEN

ALL-NATURAL 1/2 BONELESS ROASTED CHICKEN OVER CREAMY MASHED POTATOES
W/ CARAMELIZED VIDALIA ONIONS, BRUSSEL SPROUT LEAVES, TOASTED PECANS
& AN HERBED CHICKEN JUS . . . 18.95

(PLEASE ALLOW 25 MINUTES FOR COOK-TIME)

PAIRING SUGGESTION: "TERLANO" (SAUVIGNON BLANC / PINOT BLANC / CHARDONNAY) 2007

JUMBO LUMP CRAB CAKES

PAN-SEARED W/ MARINATED GRAPE TOMATOES, LOCALLY-GROWN MIXED GREENS
& A SAKE-BUTTER SAUCE . . . 20.95

PAIRING SUGGESTION: "BURGANS" (ALBARIÑO) 2008

SEARED HAWAIIAN BIG-EYE TUNA

W/ OYSTER MUSHROOMS, BABY BOK CHOY & MARCONA ALMONDS, COCONUT JASMINE RICE
& A SOY-MIRIN REDUCTION . . . 23.95

PAIRING SUGGESTION: "PAOLO SCAVINO" 'BIANCO' (CHARDONNAY / SAUVIGNON BLANC) 2008

SHRIMP 'N GRITS

SAUTEÉD JUMBO SESAME SHRIMP, OVER STONE-GROUND VERMONT CHEDDAR GRITS,
TOPPED W/ BABY BOK CHOY . . . 16.95

PAIRING SUGGESTION: "PAUL D" (GRÜNER VELTLINER) 2008

PASTA ALFREDO W/ GRILLED CHICKEN (12.95) OR JUMBO SHRIMP (14.95)

TOSSED W/ FRESH HERBS, SAUTEÉD SPINACH & A PARMESAN-CREAM SAUCE

PAIRING SUGGESTION: "BLOUBERG" (RIESLING / SAUVIGNON BLANC / SEMILLON) 2007

HOUSE-MADE CRAB & RICOTTA RAVIOLI

W/ SAUTEÉD ASPARAGUS & BASIL. FINISHED W/ A LEMON CREAM & PARMESAN REGGIANO . . . 17.95

PAIRING SUGGESTION: "GRAMONA" 'GESSAMI' (SAUVIGNON BLANC / MOSCATEL) 2008

* (VEGETARIAN, VEGAN & GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST)

 BUTCHER BLOCK 

CERTIFIED BLACK ANGUS 6 OZ. ALL-NATURAL FILET MIGNON

W/ GRILLED ASPARAGUS, CREAMY POTATO PURÉE, CRISPY VIDALIA ONIONS

& A RED WINE JUS . . . 29.95

PAIRING SUGGESTION: SEPTIMA “GRAN RESERVA” (MALBEC / CABERNET / TANNAT) 2006

STEAK FRITES

8 OZ. SLICED BLACK ANGUS HANGER W/ FRENCH FRIES,
AN ARUGULA SALAD IN A PONZU “JAPANESE CITRUS” VINAIGRETTE

& A RED WINE JUS . . . 18.95

(WE RECOMMEND IT SERVED MEDIUM TO MEDIUM-RARE)

PAIRING SUGGESTION: BLACK SLATE “PRIORAT” (GARNACHA / CARIGNAN) 2007

BBQ SLICED SMOKED PORK

(RUBBED & SMOKED IN-HOUSE) & FINISHED ON THE GRILL

W/ STONE-GROUND VERMONT CHEDDAR GRITS

& FRIED GREEN TOMATOES . . . 12.95

PAIRING SUGGESTION: MOYLAN’S DRAGOONS DRY IRISH STOUT

(ADD 6 JUMBO SHRIMP) TO ANY OF THE ABOVE . . . 5.95

 **SIDES (2.95)** 

BABY BOK CHOY

CREAMY-MASHED POTATOES

FRENCH FRIES

FRIED GREEN TOMATOES

GRILLED ASPARAGUS (4.95)

JASMINE RICE

SAUTEÉD MUSHROOMS

SAUTEÉD SPINACH

STONE-GROUND VERMONT CHEDDAR GRITS