



Oyster Selection
pink peppercorn, cucumber mignonette 16.95

Ruby Red and Golden Beet Salad
vermont goat's cheese, walnuts, basil 10.50

"Big Boy" Tomato Soup
impastata zucchini panini 8.95

Yellow Corn Soup
parmesan lace, avocado cream 8.75

Blue Hill Bay Mussels
coconut-lemon grass broth 11.50

Canoe's House Smoked Salmon
crispy yukon potato cake, vermont goat's cheese 11.50

Baby Maine Shrimp Dumplings
ed's bouillabaisse, crushed amaretti cookie 11.25

Baby Arugula Salad
spiced nuts, parmesan, carrot-citrus vinaigrette 9.25

Simple Salad of Young Mixed Lettuces
crisped potatoes, walnut oil-sherry vinaigrette 7.25

Grilled Asparagus Salad
applewood smoked bacon, deviled egg sauce 10.25

Duck Stuffed Crispy Georgia Quail
local blackberries, roasted vidalia onion puree 11.95

Salmon Creek Farm's BBQ Pork Belly
english pea terrine, jicama vanilla slaw 11.50

MAIN COURSES

George's Bank Scallops

spring vegetable-fava bean risotto, grape tomato confit 24.95

Georgia Mountain Trout

anson mills' grits, sunchoke, almond brown butter 19.95

Hazelnut Crusted Cod Fillet

giant peruvian white beans, black truffle fondue 23.95

Grilled Atlantic Salmon

spaghetti squash, carrot saute, pecans, wilted baby spinach 22.95

Sage Roasted Pheasant

brown butter sweet potatoes, crispy pheasant croquettes, natural jus 26.50

Slow Roasted Carolina Rabbit

swiss chard -applewood smoked bacon ravioli, candied garlic jus 24.95

Brick Oven Roasted Chicken

arugula and roasted sweet pepper salad, goat's cheese, meyer lemon-date sauce 22.50

Grilled New York Strip

applewood smoked bacon gnocchi, cipollini onions, worcestershire red wine sauce 32.95

Berkshire Pork Tenderloin

vidalia onion tart, black plum compote 26.00

Peppered Alaskan Halibut

forest mushroom nage, giant couscous, sugar snap peas 25.50

Maple Leaf Farms Duck Breast

duck sausage and grilled romaine crepe, pistachio-orange chutney 24.95

Carvel Grant Gould, Executive Chef