

SMALL PLATES

Today's Open Faced Ravioli	MKT
Chicken Livers A La Plancha, Fig Molasses	6.95
Red Curry Chicken Tenderloins, Crisp Tofu	7.00
YaYa's Eggplant Steak Fries 10x Sugar	7.25
Quail Egg Cracker Bread, Young Rocket Sheep's Milk Cheese	7.25
Hot Smoked Salmon Tostadas Habanero Creme Friache	7.75
Local Honey Roasted Pork Belly Smashed Early Peas, Candied Orange	7.75
Sambal Tossed Crispy Calamari, Pea Shoots	7.50
Mediterranean Mussels, Focaccia, Garlic Butter	8.50
Lamb Scaloppini Pancetta, Goat Gouda	8.25
Pan Fried Kefalotiri Cheese, E.V.O.O. & Lemon	7.00
Roasted Bone Marrow, Fleur de sel Buttered Brioche & Radicchio Marmalade	7.95
Thai Rare Beef & Red Onion Salad	7.95
Buttermilk Fried Sweetbreads Warm Golden Potato-House Bacon Salad	8.50
Ricotta Gnudi, Local Carrots, Garlic Chips	8.00
Salt & Pepper Shrimp, Pure Sesame, Serrano	8.25
Jonah Crab Tart, Creole Mustard Bing Cherry Vinegar	9.95

RAW PLATES

Ahi Tuna "Crudo" Citrus, Serranos	8.50
Kona Kampachi, Meyer Lemon Black Hawaiian Sea Salt	10.50
Thin & Raw Beef Sirloin Smoked Salt, Truffle Mustard Aioli	7.95
Pickled Green Tomato Carpaccio Spring Cress, Aged Cheddar	7.50
Krog St. Mozzarella, Oven Dried Tomatoes E.V.O.O., Basil	7.50
Greek Wedge, Cucumbers, Sweet Peppers Feta Cheese & Toasted Oregano Vinaigrette	6.95
Romaine Heart Salad with Gruyere Cheese	6.75

SOUP BOWLS

Stove Works Evening Soup	Market
Mock Turtle Soup with Dry Sack Sherry	6.95
Green Pea-Spring Onion Bisque Smoked Marcona Almonds	6.95
Soups 1-1-1	6.95

BIG PLATES

Bucatini & Zucchini Noodles, Ramps Charred Red Pepper Butter	17.95
Tarragon Roasted Chicken Lemon & Creamy Mashed Potatoes	16.95
Carolina Mountain Red Trout Sugar Snap Peas, Ponzu Hollandaise	19.75
Olive Oil Poached Skate Wing (Bone In) Fava Beans, Beech Mushrooms	21.50
Georgia Shrimp, Logan Turnpike Grits Tabasco-Scallion Butter	22.50
Seared Ahi Tuna "Rare", Soy-Sesame Sauce Chinese Eggplant	23.25
Crispy Duck Breast with Thai Risotto Green Curry Essence	23.75
Sea Scallop Benedict on Country Ham Grits Asparagus & Spiced Hollandaise	24.95
Virginia Flounder, Chervil Mustard Brodo Snap Beans	24.95
Smoked Brisket in Aged Sherry Vinegar Four Cheese Orchiette	17.95
Rosemary Basted Beef Flat Iron Steak Heart of Palm, Arugula & Lemon Oil	20.95
Braised Pork Cheeks, Charred Artichokes Pecorino Toscano	20.95

SECOND MORTGAGE PLATES

Maine Lobster & Roasted Green Chile Soft Taco Cascabel Cream, Tomato Pico	34.95
14 oz. Veal Chop Sweet Corn & Gouda Cheese Fondue	39.95
Center Cut 10 oz Beef Filet Brown Butter Jus	34.95
20 oz Bone In Ribeye Warm Point Reyes Blue Cheese Vinaigrette	36.95
Australian Lamb Chops, Aged Balsamic Iron Skillet Wild Mushrooms	34.50

SIDE PLATES

	6.50
Vermont Sweet Butter Mashed Potatoes	
Brown Butter Cauliflower Mash	
Garlicky Snap Beans	
Stone Ground Grits, Tabasco Butter	
Charred Corn & Gouda Cheese	
Four Cheese Orchiette	
Hand Cut French Fries, Blue Cheese Fondue	
Garlic Spinach, E.V.O.O.	