



Appetizers

Market Soup 7 Market Flatbread 12.5

Yellow Tomato Gazpacho with Grilled Shrimp, Corn, Fresh Mozzarella, Extra Virgin Olive Oil 9

Yellowtail Crudo with Lemon Oil, Mint, Chive, Parsley, Marcona Almonds, Jalapeño and Grapefruit 14

Compressed Chili Dusted Melon, Foie Gras, Braised Pork Belly, Vincotto 17

Marinated Grilled Calamari, Crispy Lemon Scented Potato, Roasted Cherry Tomato Vinaigrette
with Parsley Arugula Salad 14

Salads

Baby Greens, Marcona Almond Buttermilk Vinaigrette with Crispy Sweet Onions 7.5

Bibb Lettuce, Creamy Roasted Corn Dressing, Benton's Bacon Lardons, Avocado, Roasted Red Peppers
with Cornbread Crouton 9

Fresh Tomato and Sliced Green Bean Salad, Crispy Polenta, Crumbled Goat Cheese, Basil,
Parsley, Sherry Maple Vinaigrette 10

Crispy Bonnie Blue Goat Cheese – Additional 5.5

Mains

Vegetarian Entrée with Farmers Market Vegetables 18.5

Linguine alla Bolognese 22.5

Seared Smoked Scallops, "Potato and Beet Risotto", Lambs Lettuce, Toasted Hazelnuts, Tangerine Oil,
Chervil Chive Crème Fraiche 28

Rainbow Trout with Fennel and Bacon, Sautéed Market Greens with Roasted Red Pepper Scallion Brown Butter 27

Potato Crusted Georges Bank Cod, Warm Wild Mushrooms, Baby Eggplant and Grilled Leek Salad,
Truffle Sherry Vinaigrette, Port Wine Essence 27

Grilled Niman Ranch Leg of Lamb, Oven Roasted Tomatoes, Haricots Verts, Balsamic Reduction
with Fried Green Tomatoes, Bonnie Blue Feta, Mint, Parsley and Extra Virgin Olive Oil 30

Veal Scallopini, Fall's Mill Soft Polenta, Baby Arugula and Madeira Pan Sauce with Wild Mushrooms 32

Grilled Emerald Glen Chicken, Summer Succotash of Grilled Corn, Field Peas and Blistered Cherry Tomatoes,
Peaches, Scallion with Confit Chicken Thigh, Molasses Glaze 29

Grilled Beef Tenderloin with Fresh Mozzarella "Gratin", Heirloom Tomato Salad,
with Potato Croquette, Aged Balsamic 33

Sides

Market Vegetables 7.5 Truffle Parmesan Pommes Frites 7.5



Will Uhlhorn – Executive Chef

Charles Robb, Jr. – Sous Chef Kevin Ramquist – Chef de Cuisine

Local and Regional Farmers we Support:

Farmer Dave, Bonnie Blue Farm, Howell Farms, Benton's Smoky Mountain Country Hams, Emerald Glen Farms,
JD Country Milk, Delvin Farm, Eaton's Creek Organics, Hungry Gnome, Farmer Deb

The Chef's food philosophy is based on fresh ingredients, thus we may substitute or sell out of certain items

Every ingredient is not listed in the descriptions above; please ask if you have questions, food allergies or special dietary needs

Twenty Percent May Be Added to Parties of Six or Larger