



STARTERS

CREAM OF CRAB SOUP

JUMBO LUMP, OLD BAY 12

FRIED GREEN TOMATOES

PIMIENTO CHEESE, WATERCRESS, PICKLED ONION 12

CAESAR SALAD

SOURDOUGH CROUTONS, GRANA PADANO 9

BURRATA

FRESH TOMATO, BASIL, CUCUMBER, SEA SALT, EVOO, BALSAMIC 10

SHRIMP LEJON

BACON, HORSERADISH, DIJON, AIOLI 20

SEAFOOD COCKTAIL

JUMBO SHRIMP ea 5

COLOSSAL CRAB 1oz 6

GENEROUS SIDES 7

BRAISED COLLARDS

SMOKED HAM

NORA MILLS GRITS

VERMONT WHITE CHEDDAR

TRUFFLE POTATO WEDGES

GRANA PADANO, WATERCRESS, ROUILLE

ROASTED MUSHROOMS

GARLIC & HERB BUTTER

WHIPPED POTATOES

SEASONAL VEGETABLE DU JOUR

TWICE BAKED POTATO

CHEDDAR, BACON, CHIVE, CRÈME FRAICHE

SALAD W/ TOTEM FARM GREENS

GARDEN VEGETABLES, HONEY VINAIGRETTE

**CONSUMING RAW OR UNDERCOOKED PRODUCTS COULD BE HAZARDOUS
TO YOUR HEALTH**

PLATES

BLACK SEABASS

RATATOUILLE, VISCAINA SAUCE, FINGERLING POTATOES, ROUILLE 30

BRAISED SHORT RIBS

WHIPPED POTATOES, BRAISED COLLARDS, SMOKED HAM, BORDELAISE 29

JUMBO LUMP CRAB CAKES

SWEET CORN MAQUE CHOUX, GRILLED ASPARAGUS, AIOLI 34

WILD LOCAL ROCKFISH

JUMBO LUMP CRAB IMPERIAL, WARM FINGERLING POTATO SALAD, GREEN BEANS, OLD BAY VINAIGRETTE 38

VEAL MILANESE

PROSC

PROSCIUTTO, FRESH LINGUINI, ROSEMARY FONDUE, WATERCRESS, CRISPY TRUFFLE POTATO WEDGES 40

CHICKEN PARMESAN

HOUSEMADE LINGUINI, MARINARA, MOZZARELLA, FONTINA, GRANA PADANO 28

TEMPURA SHRIMP

MUSTARD GRITS, WHITE CHEDDAR, HOUSE GARLIC SAUSAGE, TOTEM FARMS CHERRY TOMATOES AND OKRA 34

RAISING THE STEAKS



8 OZ.	FILET MIGNON	40
16 OZ.	NEW YORK STRIP	36
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	62
14 OZ.	BONE-IN BERKSHIRE PORK	30

STEAK ACCOMPANIMENTS

SHRIMP LEJON 20

3 OZ. CRAB IMPERIAL 16

8 OZ. LOBSTER TAIL 25

MAYTAG BLEU, CARMELIZED ONION & BORDELAISE 5

Rare 110to115	Med Rare 115to130	Medium 130to145	Med Well 145to155	Well 155to165
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EXECUTIVE CHEF: Tom Deptula
SOUS CHEF: Manuel Gallo-Contera