

::SALADS::

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**ARUGULA**, roasted beets, goat cheese, pesto

warm **BRUSSELS SPROUTS**, house candied bacon, toasted pumpkin seeds,  
lindale gouda, lusty monk vinaigrette

grilled **ROMAINE**, parmesan, house caesar, grilled foccacia

::SMALLS::

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**SHECRAB** soup

house braised **PORK BELLY**, grit cake, chow chow

pan-seared **SPANISH OCTOPUS**, farro, shaved jalapeño,  
watercress, chili, garlic, blistered cherry tomato

pan-seared **SCALLOP**, butternut squash puree, apple bacon, fennel

roasted **NC QUAIL**, wild boar sausage, black-eyed peas, pickled veggies

**BEEF TARTAR**, arugula, capers, horseradish crème, quail egg

coconut-black rice, **NORI ROLL** mushroom, cucumber, tofu,  
butternut squash, tamari cashew cream

**DUCK RILLETES**, grilled crostini, pickles

::MAINS::

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wood-grilled **NY STRIP**, whipped blue cheese potatoes,  
haricots verts, thyme butter

pan-seared **DUCK BREAST**, roasted root vegetables, leeks,  
spanish fig gastrique

wood-grilled **ALASKAN HALIBUT**, brussels sprouts gratin, roasted chestnuts,  
sweet potato-chard galettes, bacon butter

braised lamb **OSSO BUCCO**, herb & cheese polenta, braised local greens,  
red wine reduction

**TEMPEH**, vegan white bean cassoulet, mushroom, black currant demi

roasted **CORNISH GAME HEN**, risotto, shaved black truffles,  
charred scallions, preserved lemon



DECEMBER THIRTY FIRST  
**2017**  
NEW YEARS EVE