



## Appetizers & Small Plates

### **Bisque Trio \$15.**

*Local organics in these '3' yummy soups*

Local organic **Asparagus** enhanced with melted leeks ~ topped with shaved morel  
**Georgia Corn** creamy sweet topped with frittered leeks  
*Our signature Jamaican curried crab Bisque*

### **Spring Watermelon Radish Salad \$16.5**

Crisp greens, cucumber, watermelon radishes thinly sliced, avocado, slivered local asparagus  
Tossed in a traditional Irish Pub dressing

### **Chicken & White Asparagus Linguini \$21.5,**

Roasted pulled breast of chicken tossed with button mushroom, fresh peas & white asparagus  
In a light cream sauce with grated Romano & leaf basil

### **Fish Tacos (2) \$15.5**

Lightly panko crusted and panfried catfish served in soft flour tortilla  
Shredded lettuce, vine ripened tomato, fresh mango lime salsa, sour cream, guacamole

### **Quail Bites (5) \$17.5**

*Organically grown in Spain* ~ Marinated in a savory Asian 'concoction' ~ charcoal grilled  
- skewered ~ served with braised turnip wedges & slivered scallion

### **Shrimp Santorini \$18.5**

Jumbo shrimp steamed in a light 'Greek Island' influenced sauce with sautéed dice tomato, slivered scallions, white wine, & feta cheese - over a nest of angel hair pasta

### **Filet Bruschetta \$22.5**

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise- frittered Vidalia onion

### **Soft Shell Crab "whales" ~ Appetizer (1) \$18.5 or Entrée \$36. (2)**

Dipped in a citrus garlic and fresh herb marinade ~ charcoal grilled (no breading)  
Served over Spring angel hair pasta tossed with roasted ramps, green cauliflower, baby peas, local asparagus  
tossed in a fresh lemon, lovage, basil & champagne butter sauce

## Entrees

### **Andy's Homemade Pici Pasta \$29.5**

*Andy's homemade egg pasta*- hand rolled into the 'pici' cut tossed in the tradition of Tuscany  
with melted local tomato in extra virgin olive oil infused with whole garlic, leaf basil  
& our own house made tiny **organic wild boar meatballs sausage**

### **Cider Seared Boat Scallops \$34.5**

Large day boat scallops, pan seared and finished with a reduction of local apple cider  
Served with Spring potato pancake and a *mixed salad of fresh asparagus, baby greens, crisp daikon radish & avocado tossed in a fresh lime vinaigrette*



## ~ Additional Desserts ~

### **Warm Sticky Toffee Pudding \$13.5**

A British tradition consisting of a very moist sponge cake, made with finely chopped dates, soaked in a brandy toffee sauce served warm in a pool of crème Anglaise

### **Poire Belle Helene ~ \$12.**

*'Vintage French Favorite'*

Fresh pear poached in lemon verbena infused prosecco  
Served drizzled with semi sweet chocolate ganache