

Small Plates

Tableside Grilled Oysters 13 (6) // 24 (12)
Sparkling Saison Mignonette

Fried Green Tomatoes 10
Piave Cheese, 'Crispy' Basil Leaves, Pepadew Jam

Applewood Smoked Bacon Wrapped Dates 9
Aged Manchego Cheese, Roast Red Pepper Coulis

Marc's Mussels...Two Ways 14 (1lb) // 21 (2lbs)
'Matilda Ale Mussels, with 'Moody' Blue Cheese
& Sofie' Saison Mussels with Basil & Lemon Myrtle

Mushroom 'Scallops' 15
White Truffle, Hen of The Woods, Black Trumpet
& Royal Mushrooms, Forest Anise, Basil Pesto

Rabbit Sausage Arancini 10
Asiago Cheese Risotto, Buffalo Mozzarella
Bitter Greens, Shaved Piave Cheese, Tomato Ragù

Ahi Tuna "Martini" Tartare 15
Ginger & Tobiko, Garlic-Wasabi Wontons

Cedar Smoked Garlic Hummus 10
Fresh Peppers, Carrots, Cucumbers, Toasted Pita

Greens & Soups

Grilled Tomato Gazpacho 7
Grilled Housemade Ciabatta Bread

Tasting Room Vichyssoise 7
Toasted Housemade Sourdough

Huckleberry Chopped Salad 10
'Crispy' Sopressata Salami, Ricotta Cheese,
Ciabatta Croutons, Ruby Red & Moscato Vinaigrette

Tomato Caprese Tower 9
Buffalo Mozzarella, Fresh Basil, White Truffle Drizzle

Grilled Chicken Salad 10
Bitter Greens, Avocado Salsa Vinaigrette

Flatbreads

Green & White 15
Piave Cheese Fondue, Buffalo Mozzarella, Ricotta
Baby Spinach, Beer Battered Vidalia Onions

Wild Game 15
Trio of Duck, Wild Boar & Rabbit Sausages
Drunken Goat Cheese, Roasted Tomato Ragù

BBQ 15
Applewood Smoked Bacon, Oven Roasted Chicken
Stone Cherry & Root Beer BBQ, Chihuahua Cheese

Shrimp & Chorizo 15
Avocado Salsa, Manchego Cheese, Garlic Hummus

Garden 15
Garlic, Baby Spinach, Vidalia Onion, Ricotta Cheese
Forest Anise, Pommodoracio Tomato Ragù

Margherita 15
Buffalo Mozzarella, Tomato, "Rooftop" Basil
Piave 'Dust', Sundried Tomato Oil

Pastas

White Truffle & Pappardelle 14
'Crispy' Sage, European Butter

Wild Game Sausage & Tagliatelle 15
Trio of Duck, Wild Boar & Rabbit Sausages
Oven Roasted Tomato Ragout, Fresh Basil

Cavatelli alla Funghi 20
White Truffle, Hen of The Woods, Black Trumpet
& Royal Mushrooms, 'Rooftop' Basil Pesto

Jumbo Scallops & Noodles 20
Bean Thread Noodles, Peanut Butter & Thai Chilies
Toasted Coconut

Large Plates

Country Fried Chicken 20

'Matilda' Ale Mac & Cheese, Cherry & Rootbeer BBQ Hen of The Woods Mushroom, Cheddar Corn Waffles

St. Louis Cut' Ribs 20 (1/2) 28 (Full)

Chefs Marc's Signature Dry Rub, Hand Cut Fries Stone Cherry & BBQ Glaze, Grilled Corn on the Cob

Black River Fried Catfish 18

Cheddar Grits, Grilled Whole Corn on The Cob Honey Greens, Bowfin Roe Remoulade

'Picnic' 18

Whole Roasted Turkey Leg, Red Potato Salad Grilled Whole Corn on the Cob

Charcoal Grilled Steak Arracheras 19

16 oz Skirt Steak, Grilled Vidalia Onions, Jalepenos Red Bell Pepper, Cilantro, Queso Fresco, Salsa Verde

Surf & Turf 32

Butter Poached Rock Lobster Tail & Filet Mignon Hand-Cut Fries, Roasted Garlic & Saffron Aioli

Short Rib Barbacoa 21

Fire Roasted Poblano Pepper, Chihuahua Cheese Cedar Smoked Hummus, Avocado Salsa, Sour Cream

Grilled Bourbon Soaked Rack Of Lamb 24

'Moody' Blue Cheese 'Mash', Bourbon Demiglace Sauteed Royal & Black Trumpet Mushrooms

Fondue

Piave Cheese Fondue

For Two 15 | For Four 25

Chicken Breast, Vegetables, Apples & Artisanal Bread

Peanut Butter-Caramel Fondue

For Two 15 | For Four 25

Poundcake, Strawberries, Apples & Pineapple

Dark Chocolate Fondue

For Two 15 | For Four 25

Poundcake, Strawberries, Apples & Pineapple

Sweets

Tableside Smores

For Two 10 | For Four 18

Calbeaut Dark Chocolate, Marshmallow Graham Crackers

Strawberry 'Martini' Sundae 10

Fresh Strawberries, Vanilla Ice Cream, Caramel Brittle 100 year Balsamic Drizzle

Huckleberry Crisp for Two 10

Vanilla Bean Ice Cream

Market Berries & Ice Cream 9

Assortment of Fresh Berries, Australian Fruit Spice Country Vanilla Ice Cream

Executive Chef Marc Kuchenbecker