

The Gallery

APPETIZERS

Black Garlic Deviled Eggs | *candied bacon, toasted baguette* / 11

Mixed Green Salad | *tomato, sugar snap peas, avocado, sesame ginger* / 10

Warm Skillet Cornbread | *pimento cheese, apple, spiced honey* / 12

Prosciutto Wrapped Shrimp | *pickled mushrooms, creamy polenta, Calabrian chili* / 15

Black-Eyed Pea Fritters | *sherry maple glaze, pickled jalapeño, butternut squash* / 12

Buffalo Mozzarella + Roasted Beet Salad | *walnut hummus, baby arugula* / 15

ENTRÉES

Blackened Salmon | *brussels sprouts, parsnip, hollandaise* / 29

BBQ Spiced Pork Tenderloin | *sweet potato gratin, baby carrots, andouille sauce* / 25

Prime Bavette Steak | *sour cream + cheddar mash, steak sauce, truffle butter* / 32

Spinach + Pistachio Lasagna | *basil pesto, caramelized onions, three cheese blend* / 21

Brick Chicken Breast | *sesame jasmine rice, baby bok choy, salsa macha* / 27

Sole Almondine | *green beans, red skinned potatoes, almond brown butter* / 29

desserts

CHOCOLATE CHIP OR PEANUT BUTTER COOKIE SUNDAE

*chocolate ice cream, caramel,
whipped cream / 11*

BLACK FOREST TRES LECHES

*chocolate cake, cherry jam,
maraschino cherry / 12*

YUZU MERINGUE PIE

*sesame lime tuile, lemon sorbet,
oat streusel / 12*

after dinner drinks

french press coffee | regular or decaf / 3

hot tea | earl grey, chai, english breakfast,
herbal hibiscus (decaf) / 3

port | Croft Reserve Tawny Porto / 15