

CLASSIC DINNER

38 PER PERSON
excludes tax and service fee.

STARTER

FIELD GREENS

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

ENTRÉES

WARM ROASTED LOCAL VEGGIE

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

NEW! CHIMICHURRI SHRIMP TACO BOWL

Sustainable Carolina shrimp, corn fennel remoulade, salsa roja, bibimbap rice and veggies.

ANGUS CHEESEBURGER*

Aged gruyere, house remoulade, rocket greens, tomato.

FRIED CHICKEN MAC + CHEESE

Twenty-four hour pickle brined chicken, cavatappi mac + cheese, garlic green beans and leeks, pecans, bacon.

MOROCCAN TOMATOES TAGINE

UNDER 600 CALORIES

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.

cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICATTA

UNDER 600 CALORIES

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.

cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

DESSERTS

LEMON TARTLET

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE

Raspberries, candied pistachios, chocolate drizzle.

FLEXITARIAN HEALTHIER OPTIONS

 Lower in Fat or Cholesterol  Gluten-Free  Vegetarian  Plant-Based/Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

METROPOLITAN DINNER

46 PER PERSON

excludes tax and service fee.

SHARING PLATES

CHOOSE TWO TO SHARE

HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread.

CIABATTA & RICOTTA

House-made ricotta with hot honey and thyme, toasted ciabatta.

CRISPY SMASHED POTATOES **VG**

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa labneh, queso fresco, cilantro, pomegranate gastrique.

CRISPY BRUSSELS SPROUTS **VG**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

SALAD COURSE

FIELD GREENS **N**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

ENTRÉES

COD FISH + CHIPS

MD bay seasoned, crispy fries, coleslaw, house remoulade, malt vinegar.

TRUFFLE BISON MEATLOAF

Organic bison, black garlic demi-glace, mushrooms, roasted pearl onions and peas, scallions, mashed Yukon Gold potatoes, broccolini, tomatoes.

MISO GLAZED SALMON* or AHI TUNA* SALAD **GF**

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing.

LAMB MEATBALL + PAPPARDELLE

Wild mushroom medley, rosemary, garlic, leeks, roasted red pepper sauce, romano, sprinkled with feta, mint.

MOROCCAN TOMATOES TAGINE **N GF**

UNDER 600 CALORIES

House-roasted tomatoes, basil olive oil drizzle, over berbere quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICCATA **N GF**

UNDER 600 CALORIES

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.
cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

DESSERTS

LEMON TARTLET **N**

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

FLEXITARIAN HEALTHIER OPTIONS

N Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **N** Plant-Based/Vegan

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SIGNATURE DINNER

49 PER PERSON
excludes tax and service fee.

SHARING PLATES

CHOOSE TWO TO SHARE

HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes, cucumber, olives, naan bread.

GOAT CHEESE BRUSCHETTA **VG** **GF**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

LAMB MEATBALLS

Roasted red pepper sauce, garlic, chimichurri, feta, sunflower seeds, naan bread.

CRISPY BRUSSELS SPROUTS **VG**

Cinnamon-chipotle spiced, apricots, cranberries, pecans, house made ranch.

SALAD COURSE

FIELD GREENS **VG**

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette.

ENTRÉES

PAN-SEARED SCALLOPS **GF**

Garlic spinach, lemon garlic sauce, feta, dill, fingerling potatoes, vegetables.
cal 520, fat 22g, chol 49mg, carb 46g, fib 4g, prot 31g

SALMON + ASPARAGUS* **GF**

Minted pea purée, slow roasted tomatoes, asparagus, preserved lemon.
cal 551, fat 36g, chol 102mg, carb 16g, fib 4g, prot 38g

CAULIFLOWER STEAK **GF**

Over red curry kale, roasted butternut squash, quinoa, smoky roasted pepper sauce, peanuts.
cal 598, fat 25g, chol 0mg, carb 75g, fib 14g, prot 17g

NEW! TENDERLOIN MEDALLIONS

Chipotle-seasoned, mashed Yukon Gold potatoes, slow-roasted tomatoes, asparagus, black garlic demi-glace.

NEW! GINGER SHRIMP FETTUCINI

Ginger marinated shrimp, leeks, red and napa cabbage, carrots, radish, romano, soy beurre blanc, pickled snow peas, furikake tempura crunch.

MOROCCAN TOMATOES TAGINE **GF**

UNDER 600 CALORIES

House-roasted tomatoes, basil olive oil drizzle, over berbère quinoa, leeks, fennel, butternut squash, dried apricots and pomegranate seeds, roasted pepper sauce, chimichurri, sunflower seeds.
cal 590, fat 34g, chol 0mg, carb 60g, fib 10g, prot 12g

LEMON CHICKEN PICCATA **GF**

UNDER 600 CALORIES

Lemon garlic caper sauce, Italian parsley, garlic spinach, cauliflower mash, preserved lemon.
cal 567, fat 19g, chol 131mg, carb 33g, fib 8g, prot 60g

DESSERTS

LEMON TARTLET **GF**

Blackberries, thyme.

FLOURLESS CHOCOLATE CAKE **GF**

Raspberries, candied pistachios, chocolate drizzle.

CRÈME BRÛLÉE **GF**

Fresh blackberries, organic turbinado sugar.

FLEXITARIAN HEALTHIER OPTIONS

GF Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian **VG** Plant-Based/Vegan

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