

STARTERS

- Artisanal Cheese Board** - ask about our specialty cheeses \$18
- House Made Charcuterie Board** - ask server for details \$18
- Fried Haute Goat Cheese**- pesto, arugula, prosciutto \$14
- Moules Frites** - ask how Chef is cooking our wild harvested mussels from Maine (*"classic" white wine-herb, jalapeno cilantro, spicy-roasted tomato and tarragon buttery broth is always available*)..... \$18
- Fried Pickled Green Tomatoes** - with creamy tarragon scented Gulf shrimp salad \$10
- Charleston Style Crab Cake**- hoppin' John, jezebel sauce, and arugula..... \$21
- Braised Pork Cheeks**- local peas, pepper jelly, hot water cornbread \$12
- Gulf Crab Stuffed U-9 Shrimp** - NOLA BBQ reduction, lemon, grilled bread..... \$18

SOUPS

- Roasted Red Tomato Soup** - apple smoked bacon, thyme-chive crème..... \$5 Cup, \$8 Bowl
- Bistro's Onion Soup** - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese..... \$5 Cup, \$8 Bowl
- Smoked Duck Gumbo**- LA popcorn rice, sliced duck breast \$7 Cup, \$12 Bowl

SALADS

- "The Frenchman"** - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette \$9.5
- Wilted Baby Spinach Salad**- port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette..... \$10
- Baby Iceberg Wedge**- grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing \$8.5
- House Smoked Salmon**- arugula, beets, Haute Goat chevre, pears, herb vinaigrette \$14
- Southern Fried Chicken Cobb**- butter lettuce, cherry tomato, boiled egg, bacon, shaved carrot, Vermont white cheddar, field peas, honey Dijon dressing..... \$14
- Grilled Caesar**- Parmesan, croutons, house Caesar dressing, fried anchovy \$10
- Charred Squash Salad**- roasted fall squash, pears, bleu cheese , candied pecans , local greens, pomegranate port wine vinaigrette \$12

WE PROUDLY SERVE LOCAL INGREDIENTS FROM:

Pea Patch Produce	Mahaffey Farms	Smith Family Farms	Doodley Dee Farms	Flowing Hills Creamery	Haute Goat Creamery
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Please inform service staff of all food allergies. A 20% service charge will be added to all groups of 8 or more.

Dinner Menu

ENTRÉES

Southern Ramen - pork soy broth, Mahaffey Farms pork shoulder, braised collards, sous vide pork shoulder, crispy pork belly, soft boiled local yard egg, house made noodles	\$24
Osso Buco - cheesy grits, glazed carrots, gremolata	\$36
Low Country Shrimp n' Grits - roasted garlic grits, Bergeron's andouille sausage, Gulf crab meat and shrimp, tomato buttery broth.....	Large \$20, Small \$14
New Orleans Style Trout Amandine - butter whipped potatoes, haricot verts (<i>pan-sautéed or fried</i>).....	\$21
Maple Leaf Seared Duck Breast - roasted jalapeno and basil corn pudding, braised collards, bacon-cherry demi	\$31
Steak Frites - sous-vide hanger steak, horseradish butter and fries	\$25
Cedar Plank Salmon - charred lemon, chive whipped potatoes, asparagus, lemon beurre blanc.....	\$26
Olive Oil Poached Grouper - roasted root vegetables, spinach, pecans and parsley salad, meunière sauce	\$33
Herb Roasted Chicken - caramelized vegetables, fingerling potatoes natural drippings.....	\$26
Hand-made Pappardelle - pasta, andouille sausage Bolognese, fried oysters, shaved Parmesan	\$24
Angel Hair Pasta - shaved garlic, chili flake, arugula, prosciutto, blistered tomato, Manchego.....	\$21

HAND BUTCHERED STEAKS

8oz. Filet - house steak sauce	\$29
12oz. Cast Iron Seared NY Strip - horseradish compound butter.....	\$27
14oz. Grilled Ribeye - chimichurri sauce	\$30
16oz. Bone-In Ribeye -	\$32
8oz. Cap of Ribeye -	MKT \$

SIDES

Essau's Collards -	\$5
Sautéed Haricot Vert - shaved garlic, lemon zest.....	\$6
Buttered Whipped Potatoes -	\$4
Hand Cut Fries - sea salt, rosemary with garlic aioli	\$4
Mac & Cheese Au gratin -	\$6
Chardonnay Poached Potatoes - fine herbs....	\$5