

## In the Beginning...

<b>Parmesan Fried Calamari</b>	<b>\$14</b>
Lightly Breaded Calamari with Red Pepper Strips, Fried Spinach & Bacon Jalapeño	
<b>Carolina Crab Fried Green Tomatoes</b>	<b>\$14</b>
Buttermilk Fried Green Tomatoes Topped with Pimento Cheese & Lump Crab, Garnished with Scallions, Bacon Jalapeño Aioli & Chipotle Cilantro Crema	
<b>Grilled Flatbread</b>	<b>MKT</b>
Freshly Grilled Flatbread Topped with Fresh Ingredients, Changing Weekly; See Feature Menu	
<b>Beef Cheek Pierogi</b>	<b>\$12</b>
Red Wine Braised Beef Cheek & Garlic Whipped Potatoes Stuffed into House Made Pierogi Dough, Topped with a Horseradish Sour Cream, Red Wine Braised Onions, Blue Cheese & Arugula, Draped with a Herb Beurre Noisette	
<b>Duck Egg Rolls</b>	<b>\$12</b>
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
<b>Ahi Tuna Taco</b>	<b>\$13</b>
Seared Ahi Tuna Topped with Roasted Corn Salsa, Chimichurri, Roasted Poblanos, Pickled Onions, Alfalfa Sprouts, Chipotle Crema & Fried Tortilla	

## The Soul...

<b>House Made Soup du Jour</b>	<b>Cup \$3.50</b>	<b>Bowl \$4.50</b>
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## From the Garden...

	<b>(Add ... Grilled Chicken \$4...Shrimp \$9...Scallops \$12...Strip \$9...Salmon \$10)</b>	
<b>Bella Salad</b>	<b>Small \$4</b>	<b>Large \$6</b>
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing		
<b>Grilled Caesar Salad</b>	<b>Small \$5</b>	<b>Large \$7</b>
(With Entrée \$6) Grilled Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan, Grape Tomatoes, Fried Capers & Seasoned Croutons		
<b>Lemon Berry Salad</b>	<b>(With Entrée \$8)</b>	<b>\$12</b>
Spinach & Arugula Tossed with Strawberries, Red Onions, Dried Cranberries, Spiced Candied Walnuts & Lemon Poppy Seed Dressing, Served on a Warm Goat Cheese Crostini Topped with a Lemon Blueberry Compote		
<b>Heirloom Salad</b>	<b>(With Entrée \$8)</b>	<b>\$12</b>
Heirloom Tomatoes Tossed with Red Onions, Radishes, Basil, Feta, Fried Capers, Pine Nuts, Grilled Asparagus & Arugula in a Tarragon Mustard Vinaigrette		
<b>Fried Green Tomato Corn Salad</b>		<b>\$12</b>
Fried Green Tomatoes Served with Field Greens Tossed with Roasted Corn Salsa, Poblano Peppers, White Cheddar, Bacon & Smoked Paprika Chive Ranch		

**Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta**

**(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness)**

## The Main Event...

<b>Beef Cheek Pappardelle</b>	<b>\$25</b>
Slow Braised Beef Cheeks Tossed with Wild Mushrooms, Red Wine Braised Onions & Arugula in a Light Porcini Herb Jus over Pappardelle Pasta	
<b>Salmon Udon Bowl</b>	<b>\$25</b>
Seared Fillet of Salmon Served with Udon Noodles Blanched in a Ginger Miso Broth with Scallions, Radishes, Poached Egg, Carrots, Snow Peas, Pickled Onions & Wild Mushrooms	
<b>Crab &amp; Lobster Lasagna</b>	<b>\$29</b>
Fresh Pasta Layered with Four Cheese Ricotta Blended with Lobster, Shrimp, Spinach, Red Peppers & Scallions, Topped with Spicy Tomato Cream, Provolone & Asiago	
<b>Blueberry Lemon Duck Breast</b>	<b>\$28</b>
Thinly Sliced Duck Served with Sautéed Brussels Sprouts, Bacon, Red Wine Braised Onions, Roasted Red Potatoes, Goat Cheese & Spinach, Draped with a Blueberry Lemon Compote	
<b>Pecan Crusted Chicken</b>	<b>\$21</b>
With Roasted Redskin Potatoes, Haricot Vert & Caramelized Onions, Draped with a Rich Raspberry Brie Sauce & Asiago	
<b>Steak &amp; Pierogi</b>	<b>\$38</b>
8oz Grilled Filet Topped with Red Wine Braised Onions & Blue Cheese, Served with a Beef Cheek Pierogi & Grilled Asparagus	
<b>Chimichurri Strip Steak</b>	<b>\$34</b>
12oz Grilled NY Strip Steak Painted with Chimichurri & Served on a Bed of Sautéed Garlic Lime Asparagus, Red Peppers, Caramelized Onions, Spinach, Tomatoes & Avocado	
<b>Candied Pork Chop</b>	<b>\$26</b>
Spice Rubbed 12oz Grilled Pork Chop Coated in an Orange Honey Walnut Glaze, Served with Sautéed Snow Peas, Carrots, Haricot Verts, Caramelized Onions, Red Peppers & Roasted Red Potatoes, Painted with Orange Reduction & Ale Whole Grain Mustard	
<b>Shrimp &amp; Scallops</b>	<b>\$28</b>
Pan Seared Shrimp & Scallops Drizzled with a Saffron Herb Beurre Blanc, Served on a Bed of Lemon Herb Risotto & Topped with Arugula, Pine Nuts & Asiago in a Light Lemon Oil	
<b>Heirloom Tomato Tuna Steak</b>	<b>\$26</b>
Herb Grilled Tuna Steak Served on an Heirloom Tomato Salad Tossed with Red Onions, Basil, Feta, Fried Capers, Pine Nuts, Grilled Asparagus & Arugula in a Tarragon Mustard Vinaigrette	
<b>Southwest Crab Cake</b>	<b>\$26</b>
Lump Crab Cake Served on a Bed of Roasted Corn Salsa, Roasted Poblano, Pickled Onions & Avocado, Painted with a Bacon Jalapeño Aioli	

## Little Additions...

<b>Parmesan Lemon Herb Risotto</b>	<b>\$7</b>
<b>Sharp White Cheddar Bacon Mac &amp; Cheese</b>	<b>\$8</b>
Topped with Parmesan Bread Crumbs(Add Half Lobster Tail...\$10)	
<b>Truffle Herb Fries</b>	<b>\$5</b>
Seasoned Hand Cut Fries with Truffle Salt, Parmesan & Herbs, Served with Trio of Aioli's	
<b>Sautéed Shaved Brussels Sprouts</b>	<b>\$8</b>
with Bacon and Caramelized Onions	

(Add to Any Entree Shrimp...\$10, Scallops...\$12 or Broiled Lobster Tail...\$20)

## Round of Applause...

Round of Drinks For the Kitchen...\$12

\*Split Meals & Half Portions are Available for an Additional \$4 Charge