#### **BAR & LOUNGE**

### Shared

### Black Truffle Fries √×

Fresh Truffle, Truffle Oil, Grated Aged Parmesan

14

## Crudité<sup>√</sup><sup>×</sup>

Spring Vegetables, Mushroom Soil, Sweet Onion Crème Fraîche

# 

Smoked Hamachi, Sturgeon Caviar, Crème Fraîche, Crackers

## Artisan Meats & Cheeses <

Green Tomato Relish, Mustard, House Pickles, Grilled Bread 28

#### Shrimp Cocktail X

Chilled Shrimp, Kanzuri Cocktail, Lemon, Citrus Caviar

## Chilled

#### Oyster X

Half Shell, Hot Sauce, Mignonette, House-Made Crackers
Three Each 12

#### Steak Tartare\*

Scallions, Sesame, Peanuts, Cucumbers, Japanese Mustard

#### Ceviche X

Jalapeño, Onion, Tomato, Yuzu Dressing, Rice Cracker 18

### Butter Lettuce √×

Radish, Pickled Strawberries, Basil, Goat Cheese, Ginger 16

\*May be modified/prepared Vegetarian and/or Gluten Free, please refer to your server.

\*May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We respectfully request parties of six or more provide one form of payment.

### **BAR & LOUNGE**

#### Main

### 

Romaine, Free Range Chicken, Aged Parmesan, Croutons

#### 

Gruyère, Caramelized Onion, Black Truffle Aioli, Herbed Fries

#### **Lobster Toast**<sup> ★</sup>

Avocado, Celery, Chives, Cilantro, Petite Green Salad 29

#### Carolina Chicken

Spin Rossa Polenta, Carrots, Melted Onions, Raisins, Sherry 30

#### Salmon\*<sup>⋆</sup>

Genmai Crust, Spring Succotash, Carolina Rice, Sweet Curry 32

#### 

Truffled Potato Butter, Wild Mushrooms, Spinach, Port Wine Jus 40