

JAMES JENNINGS
Executive Chef
AND STAFF

FIRST BITES

CREAM OF CRAB
jumbo lump, chives

BUTTERNUT SQUASH SOUP (V)
toasted pumpkin seed, cinnamon crema

ICEBERG COBB
bacon, bleu cheese, tomato, egg, avocado ranch

SMOKED SALMON CAESAR
fresh radishes, pumpernickel, toasted parmesan

2 PIECE LAMB CHOPS
bourbon, dark chocolate, herb almonds

DINNER

STEAK FRITES
flat iron, truffle fries, grilled asparagus, city cafe steak sauce

CHICKEN MEDALLIONS
potato hash, stringbeans, smoked mozzarella, pancetta, marsala cream

SHRIMP & GRITS
grilled shrimp & pineapple, chipotle grits, pea shoots

RAINBOW TROUT
almond flour, quinoa, crab, arugula, fennel seed, lemon

HANDCUT PASTA (V)
ricotta smeared eggplant, spinach, pomodoro

DESSERT

JAMES' BREAD PUDDING
white & dark chocolate, caramel sauce

BLONDIE
torched marshmallow, vanilla ice cream

CREME BRULEE
fresh berries