

TWIGS

TO BEGIN

FRIED GREEN TOMATOES WITH A BLACK-EYED PEA HOMINY RELISH & WARM BACON VINAIGRETTE \$6

CRAB CAKE SERVED OVER A NANTUA MIRROR SAUCE \$10

BAKED ARTICHOKE HEARTS & SUNDRIED TOMATOES WITH FETA CHEESE, TOAST POINTS & BASIL OLIVE OIL \$8

APRICOT BRANDY SAUTÉED SHRIMP SERVED WITH PARMESAN CRACKERS & SCALLIONS \$12

PEACH BBQ'D DUCK TENDERS TOPPED WITH GOAT CHEESE CRUMBLES \$9

SAUTÉED HORSERADISH BEEF TIPS TOPPED WITH ROASTED RED PEPPERS & TOASTED MUSTARD SEEDS \$13

CHEESE PLATE OF CHEF'S DAILY SELECTIONS • SMALL PLATE \$9 • LARGE PLATE \$13

SOUPS & SALADS

CAESAR SALAD TOSSED WITH HOMEMADE CREOLE DUSTED CROUTONS \$7

VINE RIPENED TOMATOES & MOZZARELLA WITH SHAVED RED ONIONS, FRESH BASIL & BALSAMIC VINAIGRETTE \$8

ICEBERG WEDGE SERVED WITH BLEU CHEESE DRESSING TOPPED WITH CRUMBLER BACON \$8

TOMATO BISQUE \$5 **SOUP OF THE DAY**

DRESSINGS

• APPLE CURRY VINAIGRETTE • BLEU CHEESE • GORGONZOLA WALNUT • RANCH • PARMESAN PEPPERCORN • ROASTED RED PEPPER VINAIGRETTE • ROASTED TOMATO GARLIC VINAIGRETTE • NO-FAT HONEY MUSTARD •

ENTRÉES

SERVED WITH CHEF'S VEGETABLES & A CHOICE OF SMASHED NEW POTATOES, BAKED SWEET POTATO OR WILD RICE & A GARDEN SALAD WITH A CHOICE OF HOMEMADE DRESSINGS, LISTED ABOVE.

MOUNTAIN TROUT WITH CAPERS & CITRUS SOUR CREAM • BROILED OR SAUTÉED \$23

CRAB CAKES, OUR HOUSE SPECIALTY, SERVED OVER A NANTUA MIRROR SAUCE \$24

DUCK CONFIT SEARED CRISP WITH A PORT WINE & BLACKBERRY GLAZE, ROASTED SHALLOTS & TOASTED PECANS \$27

NEW ZEALAND LAMB CHOPS GRILLED & SERVED WITH MINT APPLE CHUTNEY \$28

GRILLED PORK CHOP TOPPED WITH BOURBON PEARS & WALNUTS \$26

SAUTÉED VEAL LIVER WITH MUSHROOMS, ONIONS & BACON, FINISHED WITH A NATURAL SAUCE \$20

GRILLED 12OZ NEW YORK STRIP TOPPED WITH CARAMELIZED ONIONS & ROASTED VEAL GLAZE \$32

FILET MIGNON GRILLED & TOPPED WITH GORGONZOLA COMPOUND BUTTER

• PETITE \$30 • GENEROUS \$36

THE FOLLOWING ENTRÉES INCLUDE THEIR OWN STARCH

GRILLED ATLANTIC SALMON SERVED WITH ROSEMARY ROASTED RED BLISS POTATOES, SAUTÉED SWISS CHARD & A ROASTED RED PEPPER COULIS \$26

LOW COUNTRY SHRIMP & ANDOUILLE SAUSAGE SERVED OVER STONE GROUND GRITS WITH A LOBSTER CREAM SAUCE \$22

ROASTED CHICKEN BREAST STUFFED WITH CRANBERRIES & ALMONDS OVER CREAMY SPINACH RISOTTO & ROASTED ROOT VEGETABLES \$21

BOWTIE PASTA WITH TOMATOES, FRESH GARLIC, PINE NUTS, SPINACH & BASIL TOSSED IN A WHITE WINE SAUCE TOPPED WITH GORGONZOLA CHEESE \$17 • WITH SHRIMP \$21 • WITH CHICKEN \$19

PENNE PASTA TOSSED WITH MIXED BELL PEPPERS & BASIL PESTO CREAM SAUCE \$17

• WITH SHRIMP \$21 • WITH CHICKEN \$19

SWEET BASIL MARINARA WITH SAUTÉED SLICED GARLIC, ANGEL HAIR PASTA & PARMESAN CHEESE \$15

• WITH SHRIMP \$21 • WITH CHICKEN \$19 • WITH BEEF \$20

VEGETARIAN, VEGAN & GLUTEN-FREE ENTRÉES AVAILABLE • PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES • SPLIT PLATE CHARGE \$10 • A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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