

Small Plates

Fried Green Tomatoes 10

Piave Cheese, 'Crispy' Basil Leaves, Pepadew Jam

Applewood Smoked Bacon Wrapped Dates 9

Aged Manchego Cheese, Roast Red Pepper Coulis

Marc's Mussels...Two Ways 14 (1lb) // 21 (2lbs)

'Matilda Ale Mussels, with 'Moody' Blue Cheese & Sofie' Saison Mussels with Basil & Lemon Myrtle

Mushroom Extravaganza 15

White Truffle, Hen of The Woods, Black Trumpet & Royal Mushrooms, Forest Anise, Basil Pesto

Rabbit Sausage Arancini 10

Asiago Cheese Risotto, Buffalo Mozzarella Bitter Greens, Shaved Piave Cheese, Tomato Ragù

Cedar Smoked Garlic Hummus 10

Fresh Peppers, Carrots, Cucumbers, Toasted Pita

Greens & Soups

Grilled Tomato Gazpacho 7

Grilled Housemade Ciabatta Bread

Tasting Room Vichyssoise 7

Toasted Housemade Sourdough

Tomato Caprese Tower 9

Buffalo Mozzarella, Fresh Basil, White Truffle Drizzle

Grilled Chicken Salad 10

Bitter Greens, Avocado Salsa Vinaigrette

Flatbreads

Green & White 15

Piave Cheese Fondue, Buffalo Mozzarella, Ricotta Baby Spinach, Beer Battered Vidalia Onions

Wild Game 15

Trio of Duck, Wild Boar & Rabbit Sausages Drunken Goat Cheese, Roasted Tomato Ragù

BBQ 15

Applewood Smoked Bacon, Oven Roasted Chicken Stone Cherry & Root Beer BBQ, Chihuahua Cheese

Shrimp & Chorizo 15

Avocado Salsa, Manchego Cheese, Garlic Hummus

Garden 15

Garlic, Baby Spinach, Vidalia Onion, Ricotta Cheese Forest Anise, Pommodoracio Tomato Ragù

Margherita 15

Buffalo Mozzarella, Tomato, "Rooftop" Basil Piave 'Dust', Sundried Tomato Oil

Pastas

White Truffle & Pappardelle 14

'Crispy' Sage, European Butter

Wild Game Sausage & Tagliatelle 15

Trio of Duck, Wild Boar & Rabbit Sausages Oven Roasted Tomato Ragout, Fresh Basil

Cavatelli alla Funghi 20

White Truffle, Hen of The Woods, Black Trumpet & Royal Mushrooms, 'Rooftop' Basil Pesto

Jumbo Scallops & Noodles 20

Bean Thread Noodles, Peanut Butter & Thai Chillies Toasted Coconut

Large Plates

Country Fried Chicken 20

'Matilda' Ale Mac & Cheese, Cherry & Rootbeer BBQ
Hen of The Woods Mushroom, Cheddar Corn Waffles

St. Louis Cut' Ribs 20 (1/2) 28 (Full)

Chefs Marc's Signature Dry Rub, Hand Cut Fries
Stone Cherry & BBQ Glaze, Grilled Corn on the Cob

Black River Fried Catfish 18

Cheddar Grits, Grilled Whole Corn on The Cob
Honey Greens, Bowfin Roe Remoulade

Charcoal Grilled Steak Arracheras 19

16 oz Skirt Steak, Grilled Vidalia Onions, Jalepenos
Red Bell Pepper, Cilantro, Queso Fresco, Salsa Verde

Surf & Turf 32

Butter Poached Rock Lobster Tail & Filet Mignon
Hand-Cut Fries, Roasted Garlic & Saffron Aioli

Short Rib Barbacoa 21

Fire Roasted Poblano Pepper, Chihuahua Cheese
Cedar Smoked Hummus, Avocado Salsa, Sour Cream

Grilled Bourbon Soaked Rack Of Lamb 24

'Moody' Blue Cheese 'Mash', Bourbon Demiglace
Sauteed Royal & Black Trumpet Mushrooms

Fondue

Piave Cheese Fondue

For Two 15 | *For Four* 25

Chicken Breast, Vegetables, Apples & Artisanal Bread

Peanut Butter-Caramel Fondue

For Two 15 | *For Four* 25

Poundcake, Strawberries, Apples & Pineapple

Dark Chocolate Fondue

For Two 15 | *For Four* 25

Poundcake, Strawberries, Apples & Pineapple

Sweets

Tableside Smores

For Two 10 | *For Four* 18

Calbeaut Dark Chocolate, Marshmallow
Graham Crackers

Strawberry 'Martini' Sundae 10

Fresh Strawberries, Vanilla Ice Cream, Caramel Brittle
100 year Balsamic Drizzle

Huckleberry Crisp for Two 10

Vanilla Bean Ice Cream

Market Berries & Ice Cream 9

Assortment of Fresh Berries, Australian Fruit Spice
Country Vanilla Ice Cream

Executive Chef Marc Kuchenbecker