

## Appetizers

### Today's Soup

Bowl MARKET

### Saganaki

Kasseri cheese flamed in brandy with fresh BeauGro bread. 12.00

### Hot Gorgonzola & Fresh Spinach Dip *gf*

With grilled pita and lavosh crackers. 12.00

### Carolina Crab Dip *gf*

With grilled pita and lavosh crackers. 12.00

### Seafood Burros

Grilled shrimp and scallops with fresh spinach, caramelized onions, queso, salsa verde, pico de gallo and crema wrapped in a flour tortilla. 15.00

### Carolina Crab Cakes

Two sautéed cakes served with a spicy Carolina rémoulade and fresh lemon and lime. 13.00

### Beaufort Cheese & Fruit *gf*

BeauGro pimienta cheese with spiced pecans, Granny Smith apple slaw and lavosh crackers (with gluten-free crackers add 2.50). 10.00

### Ahi Tuna Napoleon\*

Fresh local 4-ounce yellowfin tuna fillet with crispy wontons, wasabi coleslaw, pickled ginger, cilantro, sweet garlic sauce and sesame seeds. 15.00

## Salads

### Caesar Cardini Salad\*

Fresh crisp romaine lettuce tossed with croutons and parmesan cheese.  
WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

### Aunt Marion's

#### Apple & Onion Salad *gf*

Fresh greens topped with apple, Bermuda onion and gorgonzola cheese with wild cranberry vinaigrette.  
WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

### Grecian Salad *gf*

Fresh greens topped with feta, Calamata olives, Bermuda onions, tomatoes, roasted beets, pepperoncini and cucumbers with herbal vinaigrette dressing.  
WITH ENTRÉE 6.00 | AS AN ENTRÉE 11.00

ON ENTRÉE SALADS ADD SHRIMP (14.00), SCALLOPS (MARKET), FREE-RANGE CHICKEN BREAST (11.00) OR FISH OF THE DAY (MARKET).  
{ Extra dressing 1.00. Extra bread 2.00. }



## Main Courses

ALL MAIN COURSES COME WITH A PRODUCE SALAD OR A CUP OF TODAY'S SOUP AND OUR BREAD. CONSIDER ADDING GRILLED SHRIMP (9.00) OR SCALLOPS (MARKET) TO YOUR ENTRÉE.

### Nº 1 Smoked Sea Salt Seared Tuna\* *gf*

Yellowfin tuna encrusted in smoked sea salt with sweet chili yogurt, black truffle oil, fried leeks, rice and locally sourced vegetable. 29.00

### Nº 2 Double Cut Pork Chop\* *gf*

Stuffed with fresh mozzarella, roasted tomatoes and pesto laced with a Marsala demi-glace and served with potato and locally sourced vegetable. 27.00

### Nº 3 Pan-Seared Shrimp & Scallops

Roasted tomatoes, fresh basil and spinach in champagne cream over BeauGro capellini. 29.00

### Nº 4 Chargrilled New York Strip\*

Tomato-gorgonzola butter, red wine reduction, topped with tobacco onions, with potato and locally sourced vegetable. Have it gluten free without the onions. 33.00

### Nº 5 Old Nº 9 Chicken Saltimbocca

Country ham, sage-wrapped chicken supremes and roasted mushroom-morel cream over BeauGro capellini with locally sourced vegetable. 25.00

### Nº 6 Orange Duck Two Ways\*

Au poivre duck breast à l'orange and twice-fried leg in orange glaze served with rice, vegetable crudo and locally sourced vegetable. 29.00

### Nº 7 Roasted Rack of Lamb\* *gf*

Grilled with BeauGro pepper jelly beurre rouge, chèvre and mint gremolata with potato and locally sourced vegetable. HALF RACK 28.00 FULL RACK 42.00

{ Extra sauce 2.00. Extra bread 2.00. }

*gf* These items are gluten free. Some substitutions may be required.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. ALL MENU ITEMS COOKED TO ORDER.

There will be an 18% gratuity on separate checks and on parties of five or more. There is a \$6 charge to share an entrée. All prices subject to change.