



APPS

Bounty Salad | 16.95
*Beets, Slivered Shallots, Pickled Farm Egg,
 Spiced Pecans, Goat Feta, Raspberry Vinaigrette*

Short Rib Beignets | 18.25
Moscato Glace and Shaved Pecorino Romano

Fried Oyster | 19.95
*Gulf Oysters, Hanna Farms Cornmeal,
 Lemon, Remoulade*

Steamed Mussels | 16.75
Dashi Cream, Herbs, Grilled Bread

Charcuterie & Cheese Board | 28.25
*Chicken liver Mousse, Pate de Campagne,
 Artisanal Cheeses*

Seared Scallops | 21.50
*Sepia Tagliatelle, Parsley, House Ham,
 Citrus Foam*

ENTREES

12OZ GRILLED RIBEYE | 43.50
*Pomme Purée, House Worcestershire,
 Maître d Butter*

VENISON JAGERSCHNITZEL | 35.75
*Panéeed Venison, Wild Mushroom
 Hunter Sauce, Spaetzle, Peas,
 Over Easy Egg*

DUCK CASSOULET | 33.75
*White Beans, Smoked Sausage, Duck Confit,
 Pork Belly, Apple Mostarda*

SOFT SHELL CRAB MALTAISE | 42.50
*Crab Stuffed Jumbo Soft-Shell Crab,
 Mirliton Gratin, Sauce Maltaise*

RABBIT FRICASSEE | 36.75
*Braised Rabbit Hind Quarter, Mushroom &
 Tomato Picante, Spoon Bread, Creme Fraiche*

CHICKEN BALLOTINE | 29.50
*Half Chicken Stuffed with Pork Sausage,
 Leek Soubise, Roasted Broccolini,
 Colatura Gastrique*

BLACK COD ONIGIRI | 38.25
*6 oz Black Cod Filet, Unagi Butter,
 Wakame, Sushi Rice*

BERKSHIRE PORK SHANK | 39.95
*Red Wine Braised Shank, Gouda Grits,
 Stewed Collard Greens, Pork Jus*

BOUNTY VEGAN BOWL | 27.50
Chef's Selection of the day's freshest vegetables

A LA CARTE | 8.95

Grits, Greens, Pomme Puree, Spoon Bread, Grilled Broccolini, Brussels

DESSERT | 9.95

CHOCOLATE NIRVANA
*Chocolate Mousse, Nutella Cream, Flourless
 Chocolate Cake, Toasted Hazelnuts*

SPICED APPLE CRISP
*Brown Butter Streusel,
 Vanilla Bean Gelato*

FLOURLESS CHOCOLATE CAKE
*Grand Marnier Stewed Berries,
 Mint, Vanilla Gelato*

SICILIAN ORANGE CAKE
*Pureed Navel Orange, Gluten Free Flour,
 Powdered Sugar, Pistachio Gelato*