



SMALL PLATES

BOUNTY FRIES / 15.50

white cheddar, goat cheese, bacon lardon, scallion creme

FRIED OYSTERS / 19.25

cornmeal dredge, remoulade, lemon

BOUNTY SALAD / 13.50

new south field greens, charred negi yuzupon, candied walnuts

GRILLED ROMAINE SALAD / 13.75

caesar aioli, grana padano, white anchovies, crispy chickpea

BOUNTY BRUSSELS / 15.50

limonardo, prosciutto, poached pear, walnuts, saba

CHARRED ASPARAGUS / 15.75

radicchio pesto, burrata

PORK BELLY CONFIT / 21.50

micro arugula, green apple, washed onions, sherry, tamari

BOUNTY HUMMUS / 11.25

garbanzo, yuca chips, roasted beets, preserved lemon, pom molases

WARM POTATO SALAD / 11.75

salsa verde, creme fraiche, herbs pickled shallots

GLAZED HEIRLOOM CARROTS / 13.50

feta, mustard molases vinaigrette, fines herbs

ARTICHOKE BEIGNETS / 11.50

sauce gribiche

VEAL SWEETBREADS / 23.50

oyster mushrooms, brown butter balsamic, lemon thyme

LARGE PLATES

BRICK CHICKEN / 31.25

smoked cream corn

PORK SHANK / 41.50

gouda grits, braised greens, jus

ATLANTIC SALMON / 34.75

crispy bacon and brussels, chevre anglaise, beet and warm spice gastrique

ANGUS RIB STEAK / 46.50

prekese mole rubbed, english stilton butter, grilled asparagus

DUCK BREAST / 37.25

brown butter gnocchi, stone fruit chutney, winter squash, fennel, radish

SUNFLOWER SEED RISOTTO / 27.25

fennel soubise, beans, rotating vegetables

DIVER SCALLOPS / 42.50

curried cauliflower puree, plumped golden raisins, heirloom carrots, gremolata
toasted almonds

FINALS

CHOCOLATE NIRVANA / 12.50

nutella mousse flourless chocolate torte, whip

DARK CHOCOLATE SEA SALT SOUFFLÉ / 16

lemon custard fresh berry gelee

PAN SEARED POUND CAKE / 9.50

seasonal fruit, ice cream

EARL GREY CRÈME BRULEE / 13.50

SIDES

SOUTHERN STYLE GREENS / 7.50

GOUDA GRITS / 7.50

GARLIC MASHED POTATO / 7.50

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Dinner

