



Appetizers

Roasted Beets and Chevre

Served on arugula with walnuts and oranges...7

Shrimp Kristine

Shrimp sautéed in butter, garlic & red pepper flakes ... 9

Crawfish Crepe

Crawfish tails in a thin pancake with tasso cream ... 8

Smoked Salmon

With sun dried tomato cream cheese, capers, onion & crostini ... 12

Oyster/Shrimp Shooters

*Choice of shooter served with cocktail sauce or mignonette & house-made crackers ... 1 each

Caviar

Ask your server for today's selection ... per ounce market value

Crab Cake

Pan seared with roasted corn in shallot cream ... 12

Braised Pork Belly

Moroccan spice-rubbed pork belly cooked sous vide with watercress, molasses and plum glaze, topped with red bell pepper and onion relish ... 9

Escargot Bourguignons

Helix snails in parsley & garlic butter with puff pastry ... 8

Cheese Plate

House pimento cheese, select cheeses, charcuterie, and grilled French bread ... 14

Soup

Wild Mushroom Bisque with Madeira, cream, & brie... 6

Soup Du Jour ... 5

Salads

Tusquittee Salad

Belgian endive, mixed greens, candied nut, mandarin orange, goat cheese & raspberry vinaigrette
small ... 6, entrée ... 12

Grilled Caesar Salad

Half heart of romaine, parmesan, croutons & classic dressing ... 7

Grilled Caesar with chicken or salmon

add 6oz Chicken or Salmon ... 14

Wedge Salad

With tomato, crispy bacon & blue cheese dressing ... 9

Spring Mix Salad

Assorted fresh greens, radish & alfalfa sprouts
small ... 5, entrée ... 10

Spinach Salad

With sesame crunch, goat cheese, fresh berries & house made honey lavender dressing
small ... 6, entrée ... 12

Dressings: Blue Cheese, Honey Mustard, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette;
House-made: Honey Lavender, Roasted Shallot Honey Vinaigrette

Add a cup of Soup Du Jour to any entree salad - \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if have certain medical conditions