

## APPETIZERS

**Blue Crab Spaghetti \* | 22**

spaghetti tossed in lemon dill crème-beurre blanc with jumbo lump blue crab and salmon roe

**Lobster French Toast | 23**

challah bread with lobster cream sauce, claw and knuckle meat

**Truffle Frites | 13**

crisp shoestring fries with roasted garlic truffle aioli, parmigiano

**Crab Cakes | 22**

oven-baked jumbo lump blue crab cakes with sriracha lime crème fraîche

**Shrimp Rockefeller Stuffed Mushrooms | 19**

button mushrooms, parmigiano, pickled red onion and garlic-herb compound butter

**Beef Carpaccio \* | 18**

raw beef, citrus herb arugula, cured egg yolk, fried capers, parmigiano, truffle olive oil

**Garlic Butter Crab Claw | 21**

warm crab claws with garlic herb compound butter and lemon

**Duck Crepes | 17**

roasted duck and goat cheese with house-made tomato duck stock

**Charcuterie Board | 18**

assorted cheeses, meats and seasonal accompaniments

## SOUPS &amp; SALADS

**French Onion Soup | cup 9****Duck and Andouille Gumbo | cup 9 - bowl 15****Ruby Roasted Mèlange | 14**

candied pecans, fried burrata, pickled red onion, arugula and raspberry vinaigrette

**Garden & Grove | 17**

mixed greens, fennel, apples, candied pecans, goat cheese, red onion, dried cherries and citrus herb vinaigrette

**Caesar \* | 16**

romaine, crispy prosciutto, parmesan snow, blistered cherry tomato and cured egg yolk

**Caprese | 15**

burrata, green tomato, heirloom tomato, olive oil, pesto and balsamic glaze

**Oyster Salad | 19**

fried oyster, romaine, pickled red onions, lardons, cornbread croutons and buttermilk miso

Add on to any salad : Grilled Chicken | 7 / Grilled Gulf Shrimp | 9

## ENTREES

**Beef Bourguignon | 28**

braised beef with carrots, mushrooms and pearl onion

**Duck Breast \* | 30**

seared duck breast with blackberry gastrique and duck confit potatoes

**Mushroom Ravioli | 27**

ricotta-filled ravioli with mushroom cream sauce, parmigiano

**Panko Crusted Eggplant | 25**

crispy eggplant with harissa, tahini yogurt and daqqa seasoning

**Fish Augustine | 37**

pan-seared grouper with gulf shrimp, roasted poblano cream and asparagus

**Butter Poached Salmon \* | 32**

poached in herb butter with saffron risotto

**Chicken Cordon Brie | 29**

stuffed chicken breast with brie, duxelles, dijon, prosciutto, draped in brie cream sauce

## SHARED SIDES

buttered carrots | 7 frites | 8

ratatouille | 9 asparagus | 7

duck fat rice | 8 scalloped potatoes | 9

**Filet 6oz \* | 38**

brown meunière | 5 jumbo lump crab | 11  
cognac peppercorn | 7 gulf shrimp | 9  
gorgonzola cream | 6 lobster claw | 13  
chimichurri truffle | 8