



THE
GRILL ROOM

Appetizers

Creekstone Farms Steak Tartare

Pickled Okra, Peanuts, Baby Carrots, Sweet Onion Marmalade

Gulf Shrimp

Cheddar Grit Custard, Smoked Cherry Tomatoes, Pickled Peppers, Spicy Arugula

Hudson Valley Foie Gras

Buttered Date, Bacon Beignet, Pickled Apple, Brown Butter Pecans, Fried Sage

Braised Pork Belly

Smoked Potato Butter, Charred Pearl Onion, Creole Mustard BBQ

Soups & Salads

White Bean Soup

Shaved Black Truffle, Honey Candied Ham, Fried Kale, Cracked Black Pepper

Grill Room Caesar

Baby Romaine, One Hour Egg, White Anchovy, Pickled Onion, Parmigiano Reggiano

Chef's Garden Greens

Farm Egg, Baby Beets, Guanciale, Purple Haze, Candied Pecans, Buttermilk Vinaigrette

Please note this is a sample menu. Selections change seasonally.



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Entrées

Chilean Sea Bass

Housemade Linguini, Crawfish Tails, Summer Mushrooms, English Peas, Beurre Monté

Bronzed Diver Scallops

Aztec Red Quinoa, Crispy Prosciutto, Black Truffle, Leek Bisque

Claire Island Salmon

Sweet Potato Hash, Peppered Crawfish, Andouille, Fried Spinach, Brown Sugar Jus

Grilled Dry Aged New York Strip

Truffle Yukon Gold Potato Purée, Asparagus, Beech Mushrooms, Vincotto

Eden Farms Pork Chop

Dirty "Jazzmen" Rice, Sweet Corn, Smokey Bacon Jus

Sides

Couscous "Mac & Cheese"

Duck Fat Roasted Fingerling Potatoes

Roasted Parmesan Cauliflower

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