



watermark

RESTAURANT



- appetizer**
- sweet corn **chowder** with tomatoes and rock shrimp \$9
 - lettuce salad** with strawberries, feta cheese and balsamic vinaigrette \$8
 - heirloom tomato soup & sandwich:** tomato soup with mascarpone, grilled cheese with goat cheese and tomato, tomato salad with bleu cheese dressing \$10
 - summer **melon salad** with randy's country ham, balsamic and mizuna \$9
 - stone ground **grit soufflé** with bonnie blue farm goat cheese and apple smoked bacon butter sauce \$9
 - fried green tomatoes** with crabmeat, hollandaise and remoulade \$9
 - pan fried **softshell crab** with provencal potato salad and aioli \$14
 - wood grilled corn and **lobster crepes** with corn cream and sherry \$16
 - beef carpaccio** with horseradish and spicy greens \$10
 - braised **fresh bacon** "blt" with heirloom tomato and frisée \$9
 - seared **foie gras** with yellow grits, country ham and blackberry \$18
- entrée**
- wood grilled organic **salmon** with tomato roasted new potatoes and olive tapenade \$25
 - sautéed hawaiian **walu** with lemon risotto, asparagus and ginger fumet \$29
 - sautéed lump **crab cake** with sauce gribiche and raw farm vegetable salad in lemon-caper vinaigrette \$26
 - seared honolulu fish company **ahi tuna** with spiced gumbo, blackeyed peas and ham hock \$30
 - goat cheese stuffed organic **chicken** with roasted summer squash and chanterelle mushrooms \$24
 - wood grilled **pork tenderloin** with blistered cherry tomatoes, broccoli rabe and warm rice salad \$24
 - roasted **rack of lamb** with ratatouille and basil-mint pesto \$30
 - braised **veal osso buco** with potato rösti, yellow corn, fava beans and morels \$26
 - wood grilled **beef filet** with smashed red potatoes and late summer vegetable demi \$30
 - wood grilled **buffalo strip steak** with potato salad, grilled vegetables and housemade steak sauce \$36
 - farmer's market **vegetable plate** \$22
 - a la carte: wood grilled **lobster tail** \$m.p.