

Rustic Table

Valentine's Day Menu 2019

Appetizers

Pork Belly & Cheese Plate 12~

*pimiento cheese, pear honey,
Kirby's pickles, arugula & grilled bread.*

Shrimp & Fried Green Tomatoes 14~ *Crispy pork belly,*

Pan seared local shrimp & fried green tomatoes

with whipped goat cheese & a five pepper jelly

Oysters Rockefeller 14~

Spinach & Applewood smoked bacon. Topped with a baked mousseline

Soup & Salad

She Crab Soup 6~

*Chopped Caesar 7~
Diced romaine, Parmesan Reggiano,
Caesar dressing & homemade croutons*

Tomato & Basil Soup 5~

*Spinach Napoleon 9~
Raisin toast, spiced pecans, bleu cheese
crumbles, candied bacon, portabella mushrooms,
grilled red onion & balsamic glaze*

Entrée Choices

Filet & Fried Lobster Tail 39~

Bleu cheese stuffed red bliss potatoes, steamed broccoli & hollandaise with a side of hot mustard aioli

Braised Short Rib 29~

Candied garlic mashed potatoes, Brussel sprouts, bleu cheese crumbles & a braising liquid reduction

Seared Scallops & Pork Belly 29~

S.C Adluh stone ground grits, sautéed arugula, tomatoes & a caper brown butter

Maple Glazed Char-Grilled Salmon 26~

Wild rice with cranberries, pecans & a balsamic reduction, asparagus & a lemon-dill sauce

Grilled Chicken Alfredo 20~

Fettucine, wilted spinach, winter mushrooms & Parmesan Reggiano

Pecan Encrusted Mahi 27~

Roasted Yukon potatoes, grilled seasonal vegetables & cider brown butter