



Our Farm to Table Commitment:

To offer regionally grown and/or organic, humanely raised and environmentally conscious food, from the farm to your fork

**PRIX FIXE
3 COURSES \$35**

BUTTERNUT SQUASH SOUP

Pear cream, diced pear

HOUSE SALAD

Mesclun Lettuces, watermelon radish, grape tomatoes, mustard vinaigrette

COUNTRY PATE

Pickled Ramps, assorted mustards

FLAT IRON STEAK

Seminole Pride Beef, fingerling potatoes, carrots, miso-mustard butter

TAGLIATELLE

Piedmontese Beef, eggplant, heirloom tomatoes, basil, parmesan

GROUPER

Red grouper, potato and parmesan crisp

CRISPY-SEARED CHICKEN BREAST

Circle C farm chicken with a buttery tomato gravy, mixed vegetables

CRÈME BRULEE

SEASONAL FRESH FRUIT

SORBET



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