

**SMALL PLATES**

Today's Open Faced Ravioli	MKT
Chicken Livers A La Plancha, Aged Balsamic	6.95
Red Curry Chicken Tenderloins, Crisp Tofu	7.00
YaYa's Eggplant Steak Fries 10x Sugar	7.25
Smoked Prosciutto Flatbread, Cipollini Onion Sweet Grass Chevre, Pink Peppercorn Honey	8.50
Hot Smoked Salmon Tostadas Habanero Cream Cheese	7.75
Roasted Pork Belly Tacos Orange Hoisin, Cilantro	8.50
Sambal Tossed Crispy Calamari, Pea Shoots	7.50
Mediterranean Mussels, Focaccia, Garlic Butter	8.50
Lamb Scaloppini Pancetta, Goat Gouda	8.25
Pan Fried Kefalotiri Cheese, E.V.O.O. & Lemon	7.00
Roasted Bone Marrow, Maldon Salt Grilled Ciabata & Syrah-Red Onion Jam	7.95
Thai Rare Beef & Red Onion Salad	7.95
Edamame Pot Stickers, Mushroom Soy	7.50
Salt & Pepper Shrimp, Sesame, Serrano	9.25
Jonah Crab Tart, Creole Mustard Andouille Chips	9.95

**RAW PLATES**

Ahi Tuna Tartare, Blood Orange Vinegar Serranos	9.75
Virginia Flounder Sashimi Yuzu Ponzu, Shiso	9.50
Thin & Raw Beef Sirloin Smoked Salt, Truffle Mustard Aioli	7.95
Mixed Greens, Toasted Almonds Candied Kumquat Vinaigrette	7.50
Pickled Green Tomato Carpaccio Aged Cheddar, Mache	6.95
Greek Wedge, Cucumbers, Sweet Peppers Feta Cheese & Toasted Oregano Vinaigrette	6.95
Romaine Heart Salad with Gruyere Cheese	6.75

**SOUP BOWLS**

Stove Works Evening Soup	Market
Mock Turtle Soup with Dry Sack Sherry	6.95
White Bean-Roasted Garlic Soup Field Pea-Parmesan Bruschetta	6.95
Soups 1-1-1	6.95

**BIG PLATES**

Trofie Pasta, Baby Eggplant Basil Fondue	17.95
Tarragon-Lemon Roasted Chicken Creamy Mashed Potatoes	16.95
Carolina Mountain Rainbow Trout Sugar Snap Peas, Ponzu Hollandaise	19.75
Crispy Duck Breast with Thai Risotto Green Curry Essence	23.75
Atlantic Halibut Local Pea-Okra Succotash	27.95
Rosemary Basted Flat Iron Steak Heart of Palm, Arugula & Lemon Oil	20.95
Scottish Salmon, Spring Onion Toasted Orzo Roasted Pepper Vinaigrette	25.75
Whole Roasted Bronzini, Fennel Toasted Coriander Vinaigrette	27.95
Georgia Shrimp & Logan Turnpike Grits Tabasco-Scallion Butter	22.50
Sea Scallop Benedict on Country Ham Grits Asparagus & Spiced Hollandaise	24.95
Double Bone Pork Chop, Grilled Artichokes Ver Jus-Wooly Pork Emulsion	24.95
Smoked Brisket in Aged Sherry Vinegar BBQ Four Cheese Orchiette	17.95

**SECOND MORTGAGE PLATES**

Maine Lobster & Roasted Green Chile Soft Taco Cascabel Cream, Tomatillo Pico	35.95
12 oz. Veal Chop Charred Cream Corn	39.95
Center Cut 10 oz Beef Filet Brown Butter Jus	34.95
20 oz Bone-In Ribeye Warm Point Reyes Blue Cheese Vinaigrette	38.95
Australian Lamb Chops, Aged Balsamic Iron Skillet Wild Mushrooms	36.95

**SIDE PLATES**

Vermont Sweet Butter Mashed Potatoes	6.50
Brown Butter Cauliflower Mash	
Sesame Stir Fry Sugar Snaps	
Stone Ground Grits, Tabasco Butter	
Country Ham Grits	
Charred Corn & Gouda Cheese	
Sautéed Spinach	
Four Cheese Orchiette	
Hand Cut French Fries, Blue Cheese Fondue	