

SMALL PLATES

Today's Open Faced Ravioli	MKT
Chicken Livers A La Plancha, Fig Molasses	6.95
Red Curry Chicken Tenderloins, Crisp Tofu	7.00
YaYa's Eggplant Steak Fries 10x Sugar	7.25
Smoked Prosciutto Flatbread, Cipollini Sweet Grass Chevre, Pink Peppercorn Honey	8.50
Hot Smoked Salmon Tostadas Habanero Cream Cheese	7.75
Coriander Roasted Pork Belly, Sweet Corn Mash Smoked Chocolate Mole	7.95
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, Fleur de sel Buttered Brioche & Radicchio Marmalade	7.95
Thai Rare Beef & Red Onion Salad	7.95
Swordfish Picatta, Crisp Capers Lemon Peel Butter	11.25
Salt & Pepper Shrimp, Sesame, Serrano	8.50
Jonah Crab Tart, Creole Mustard Bing Cherry Vinegar	9.95

RAW PLATES

Ahi Tuna "Crudo", Citrus, Serranos	8.50
Red Snapper Sashimi, Ginger Dashi Chilled Noodle, Toasted Sesame	10.50
Thin & Raw Beef Sirloin Smoked Salt, Truffle Mustard Aioli	7.95
Zucchini-Parmesan Salad, Tiny Basil	6.95
Krog St. Mozzarella, Vine Ripe Tomatoes E.V.O.O., Basil	7.50
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
Green Pea-Spring Onion Bisque Smoked Marcona Almonds	6.95
Soups 1-1-1	6.95

BIG PLATES

Wild Mushroom-Leek Risotto Thomasville Tomme	17.95
Tarragon Roasted Chicken Lemon & 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
West Coast Halibut, Local Field Pea Succotash Cherry Tomatoes	28.50
Rosemary Basted Beef Flat Iron Steak Heart of Palm, Arugula & Lemon Oil	20.95
Seared Ahi Tuna "Rare", Soy-Sesame Sauce Blistered Snap Beans, Candied Shiitakes	24.25
Georgia Shrimp & Logan Turnpike Grits Tabasco-Scallion Butter	22.50
Sea Scallop Benedict on Country Ham Grits Asparagus & Spiced Hollandaise	24.95
Arctic Char, Carolina Gold Rice Tomato-Vidalia Onion Crudo	22.75
Smoked Brisket in Aged Sherry Vinegar BBQ Four Cheese Orchiette	17.95
Braised Pork Cheeks, Charred Artichokes Pecorino Toscana	20.95

SECOND MORTGAGE PLATES

Maine Lobster & Roasted Green Chile Soft Taco Cascabel Cream, Tomato Pico	34.95
12 oz. Veal Chop Sweet Corn & Gouda Cheese Fondue	39.95
Center Cut 10 oz Beef Filet Brown Butter Jus	34.95
20 oz Bone In Ribeye Warm Point Reyes Blue Cheese Vinaigrette	36.95
Australian Lamb Chops, Aged Balsamic Iron Skillet Wild Mushrooms	34.50

SIDE PLATES

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