



FALL & WINTER ENTRÉES

POULTRY

PECAN AND SAGE CRUSTED CHICKEN

with Balsamic-Bourbon-Molasses Gastrique

SAUSAGE, COLLARD AND PICKLED ONION STUFFED CHICKEN BREAST

with White Cheddar Bechamel

JOYCE FAMILY FARMS FREE RANGE CHICKEN BREAST

with Caramelized Onion-Rosemary-Lemon Butter

WHITE WINE BRAISED BONELESS CHICKEN THIGHS

with Bacon, Butternut Squash, Mushrooms and Thyme

SEARED DUCK BREAST

with Spiced Pumpkin Puree and Cherry Demi Glace

SMOKED DUCK CONFIT

with Celery Root Potato Puree and Mustard Crema

CORNBREAD STUFFED WHOLE QUAIL

with Butternut Squash, Almonds, Cranberries and Sage
Garlic Gravy

INDIAN SPICED GRILLED CHICKEN BREAST

with Coriander Lime Yogurt and Cilantro

YEAR-ROUND CLASSICS

WHOLE ROASTED JOYCE FAMILY FARMS FREE RANGE CHICKEN

Quartered, Charred Lemon, Natural Jus

TANDOORI STYLE BONELESS GRILLED CHICKEN THIGHS

with Cilantro and Lime

PARMESAN CRUSTED CHICKEN

with Lemon-Tomato Cream

CHICKEN COOKED UNDER A BRICK

with Roasted Garlic and Herb Crema

GRILLED CHICKEN BREAST

with Chermoula

CLASSIC CHICKEN PARMIGIANA

with Pomodoro Sauce and Fresh Mozzarella

BEEF

SLICED WHOLE ROASTED TENDERLOIN
with Chimichurri

BRAISED SHORT RIB BOURGUIGNON
with Parsnips, Onions and Peas in Braising Liquid

GRILLED FLAT IRON STEAK
with Red Wine Thyme Butter

SMOKED WHOLE RIBEYE, SLICED
with Roasted Garlic and Grilled Scallion Butter

POMEGRANATE BRAISED OSSO BUCCO
with Grapefruit Gremolata

WHOLE ROASTED NY STRIP LOIN, SLICED
with Smoked Paprika Butter and Manchego

SMOKED BRISKET
with Apple Black Pepper Gastrique

YEAR-ROUND CLASSICS

GRILLED VEAL CUTLETS
with Roasted Mushrooms, Peas and Dijon Thyme Cream

BROWN BUTTER ROASTED FLAT IRON STEAK
with Maitre d'Hotel Butter

SLICED PEPPERCORN CRUSTED BEEF TENDERLOIN
with Horseradish Sauce

BOLOGNESE BRICHOE PAIN PERDU
with Caramelized Onions and Pecorino

WHITE LASAGNA
Hand Rolled pasta with Ground Beef, Butternut, Brussel Sprouts, Mushrooms, Herbed Ricotta, and Roasted Garlic Bechamel

BRAISED BEEF BRISKET
with Poblano Garlic Cream

PORK/LAMB

PORCHETTA
with Pineapple Cranberry Sauce

SLOW ROAST CHINESE PORK SHOULDER
with Ginger Mustard Sauce

BALSAMIC APPLE BRAISED PORK CHEEKS
in Braising Liquid

ROASTED PORK LOIN
with Herbed Grapefruit Jus

DRY RUBBED SMOKED PORK RIBS
with Orange Dr. Pepper BBQ

SEARED BRAISED PORK BELLY
with Pineapple Cayenne Glaze

STUFFED LAMB LEG
with Parsnip Rosemary Cream

LAMB TAGINE
with Apricot and Sweet Potatoes

BRAISED DENVER LAMB RIBS
with Red Wine Pear Demi Glace

ROASTED RACK OF LAMB
with Rosemary Dijon Aioli

YEAR-ROUND CLASSICS

APPLE BRAISED PORK
Pork Shoulder slow braised in Apple Cider with Apples and Jalapeños

ROAST PORK LOIN
with Bacon, Rosemary and Onion Stuffing served with Apricot Chutney

CIDER DEMI BRAISED PORK OSSO BUCCO
with Housemade Pappardelle

7.5

PORK SHANK LASAGNA
Braised Pork Shank with Broad Noodles, Herbed Ricotta, Mozzarella, Parmesan, and Housemade Pomodoro

PORK VINDALOO
with Cilantro Yogurt

SEA

GRILLED SALMON FILLET

with Mushroom Maple Creama

ROASTED WHOLE SALMON

with Chipotle BBQ Glaze and Spicy Honey

CARIBBEAN BBQ SHRIMP AND GRITS

with Cumin Scented Sweet Potato Grits and Rum Molasses Glazed Pineapple

CRAB STUFFED FLOUNDER FILLET

with Whole Grain Mustard Remoulade

BLACKENED MAHI MAHI

with Grilled Pineapple Salsa

GRILLED SWORDFISH LOIN

with Basque Piperade and Smoked Paprika

YEAR-ROUND CLASSICS

PAN ROASTED ATLANTIC SALMON FILET

Roasted with Lemon and Fresh Herbs

PAN ROASTED SEASONAL CATCH

The best white, flaky fish the market has to offer: Grouper, Sea Bass, or Halibut (Chef on Site Only)

STEAMED PEI MUSSELS

with Shallots, Tomato, Basil, and Andouille Sausage

TRADITIONAL SHRIMP AND GRITS

with Mushrooms, Bacon, and Tomato

VEGETARIAN

POLENTA QUINOA CAKES

with White Bean Ragu, Escarole, Roasted Mushrooms and Parmesan

GRILLED NAPA CABBAGE

with Golden Beets, Caramelized Onions, Dijon Roasted Garlic Vinaigrette

SEARED HALLOUMI CHEESE

with Grilled Lemon, Oregano and Extra Virgin Olive Oil

ROASTED BUTTERNUT RISOTTO

with Ancho Roasted Mushrooms, Leeks, Toasted Pecans and Crumbled Blue Cheese

STUFFED ACORN SQUASH

with Rosemary Focaccia, Roasted Mushrooms, Pine Nuts, Raisins and Smoked Gouda

CARAMELIZED ONION BRIOCHE PAIN PERDU

with Roasted Pumpkin, Sage, Apples, Gruyere Cream and Bourbon Drizzle

WINTER LASAGNA

with Butternut, Kale, Brussel Sprouts, Cauliflower, Zucchini, Asiago, Mozzarella, Parmesan and Basil

WINTER VEGETABLE EMPANADAS

with Sweet Potatoes, Kale, and Mushroom Goat Cheese Duxelle

RISOTTO CAKES

with Butternut Squash, Mushroom, and Parmesan

SWEET POTATO AND RICOTTA RAVIOLI

with Kale and Sage Brown Butter Sauce

YEAR-ROUND CLASSICS

EGGPLANT PARMIGIANA

with Pomodoro Sauce and Fresh Mozzarella

CHICKEN FRIED CAULIFLOWER STEAK

with Honey-Lemon-Sriracha Glaze

STUFFED ACORN SQUASH

with Couscous, Chickpeas, and Cumin

VEGAN CHICKPEA CAKE

with Mashed Avocado, Pickled Red Onion on Watercress

CHILES RELLENITOS

Fried Thick Cut Poblano Pepper Rings stuffed with Queso Blanco and topped with Pico de Gallo

SIDES

ANCHO ROASTED BUTTERNUT SQUASH

with Mushrooms, Shallots, and Almonds

ROASTED BRUSSEL SPROUTS

with Shiitake Mushrooms, Onions, Garlic, and Dijon Cream

SWEET POTATO GNOCCHI

with Brown Butter, Green Peas, Sage and Pecorino, Spinach

CAROLINA GOLD RICE

with Kale, Leeks, Garlic and Spiced Pumpkin Seeds

HERB ROASTED BABY CARROTS AND PARSNIPS

with Cayenne Honey

APPLE CIDER BRAISED COLLARD GREENS

Ham Hock, Onions, Granny Smith Apples, Garlic, Molasses

SWEET POTATO GRITS

with Maple Butter and Spiced Pecans

ROASTED PUMPKIN SAGE FETTUCCINE ALFREDO

SMOKED DELICATA SQUASH

with Bourbon Vanilla Gastrique and Pecan Crumble

ORZO PASTA SALAD

with Roasted Red Peppers, Eggplant, Kale and Shallots tossed with Oregano Paprika Vinaigrette

POTATO GNOCCHI

with Cauliflower, Mushrooms, Garlic, Parsley, Parmesan and Lemon Zest

YEAR-ROUND CLASSICS

ROOT VEGETABLE GRATIN

with Sweet Potatoes, Idaho Potatoes, Rutabagas, and Turnips

OVEN ROASTED IDAHO POTATOES

with Shallots and Herbs

CREAMY MASHED POTATOES

WAXMAN POTATOES

Crushed, Fried Potatoes with Pecorino and Rosemary

CLASSIC CREAMY POTATO SALAD

NEW POTATOES VINAIGRETTE

with Tarragon, Parsley and Shallots

SMOKY ROASTED SWEET POTATOES

with Toasted Garlic and Rosemary

CHIPOTLE MASHED SWEET POTATOES

BAKED MAC N' CHEESE

with Cheddar Custard and Pimentos

CREAMY MAC N' CHEESE

with Cheddar Bechamel

SMOKED GOUDA GRITS

LEMONY WHITE BEANS

with Toasted Garlic, Spinach and Rosemary

WHITE BEAN SALAD

with Oven Roasted Tomatoes and Spinach

ANCIENT GRAIN SALAD

Quinoa, Wild Rice, Buckwheat, Tomato, Herbs and Feta

CAULIFLOWER A LA ROMANA

Roasted with Lemon, Capers and Parmesan Bread Crumbs

BRAISED BABY ARTICHOKEs

with Spring Onions and Tomatoes

BROWN SUGAR AND ORANGE GLAZED CARROTS

HERB ROASTED BABY CARROTS

with Paprika Honey and Lemon

GRIDDLE SEARED GREEN BEANS

with Peppers and Onions

SOY GINGER GREEN BEANS

with Garlic Butter

ROASTED BROCCOLI

with Hazelnuts, and Lime-Thai Chile Butter

ASPARAGUS

with Lemon Vinaigrette and Shaved Parmesan

FIELD PEA SALAD

with Cherry Tomatoes and Herbs

SHAVED BRUSSEL SPROUTS

with Butter and Shallots

ROASTED WINTER VEGETABLES

with Butternut Squash, Rutabagas, Turnips, and Brussel Sprouts

MEXICAN RATATOUILLE

with Eggplant, Squash, Tomatoes, Corn and Peppers stewed with Ancho Chile Powder, Dry Oregano, and Topped with Queso Fresco and Lime Zest

GRILLED RATATOUILLE

with Eggplant, Squash, Tomatoes, Corn and Peppers, all Grilled, then Diced and lightly stewed with Fresh Herbs and Vegetable Stock

GRILLED VEGETABLE SALAD

with Zucchini, Yellow Squash, Red Peppers, Golden Beets and Red Potatoes tossed with Balsamic Vinaigrette and Chopped Herbs

SALADS

**SHAVED BRUSSEL SPROUTS,
POMEGRANATE, CANDIED WALNUTS**

with Scallion Blue Cheese Dressing

**ARCADIAN MIXED LETTUICES, KOHLRABI,
GRAPEFRUIT**

with Poppy Seed Vinaigrette

**ROMAINE LETTUCE, ROASTED BEETS,
GRILLED PINEAPPLE, SHAVED FENNEL**

with Vanilla Brown Sugar Vinaigrette

AUTUMN PANZANELLA

Rosemary Focaccia, Roasted Butternut, Sweet Potatoes,
Dried Cranberries, Ricotta Salata, Light Apple Cider Vinaigrette

**WATERMELON RADISHES, ORANGE
SUPREMES, PICKLED SHALLOTS**

Spring Mixed Lettuces, Parsley Lemon Vinaigrette

**BUTTER LETTUICES, CASHEWS, CURRIED
BUTTERNUT, GOLDEN RAISINS**

with Cardamom Vinaigrette

**FRISEE, MANCHEGO, PAPRIKA
CANDIED ALMONDS**

with Quince Vinaigrette

YEAR-ROUND CLASSICS

**CITRUS, FENNEL, AVOCADO, PISTACHIOS,
SPRING MIXED LETTUICES**

Sherry Shallot Vinaigrette

**BABY ARUGULA, GOLDEN BEETS,
RICOTTA SALATA, SPICY PECANS**

Citrus Vinaigrette

TUSCAN KALE CAESAR

with Parmesan, Focaccia Croutons, and Caesar Dressing

DCC CLASSIC CAESAR

Romaine Lettuce, Focaccia Croutons, Shaved Parmesan,
Pickled Shallots, Champagne Caesar Dressing

**BUTTER LETTUCE, EASTER EGG
RADISHES, CARAMELIZED ONIONS**

Focaccia Croutons, Sherry Dijon Vinaigrette