



SUMMER ENTRÉES

POULTRY

SPICE BREADED CHICKEN

with Queso Blanco and Garlic Ancho Pomodoro

JOYCE FAMILY FARMS FREE RANGE CHICKEN BREAST

with Roasted Shallot Parsley Butter

COQ AU VIN—RED WINE BRAISED BONELESS CHICKEN THIGHS

with Bacon, Pearl Onions, Mushrooms and Thyme

SEARED DUCK BREAST

with Apricot Lavender Chutney

SMOKED DUCK CONFIT

with Peanut BBQ

CORNBREAD STUFFED WHOLE QUAIL

with Corn, Roasted Peppers, Bacon and Country 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 Whole Grain Rosemary Cream

THYME BALSAMIC BRAISED SHORT RIBS
in Braising Liquid

GRILLED FLAT IRON STEAK
with Scallion Teriyaki

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

APPLE MOLASSES BRAISED OSSO BUCCO
with Lemon Gremolata

WHOLE ROASTED NY STRIP LOIN, SLICED
with Puerto Rican Sofrito and Salsa Verde

SMOKED BRISKET
with Blackberry Cayenne 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 PICKLED ONIONS
and Pork Demi Glace

CUBAN STYLE ROAST PORK SHOULDER
with Chimichurri

RED WINE CHERRY BRAISED PORK CHEEKS
in Braising Liquid

ROASTED PORK LOIN
with Peach Cayenne Chutney

DRY RUBBED SMOKED PORK RIBS
with Mango Apple Chutney and Cayenne BBQ

SEARED BRAISED PORK BELLY
with Spicy Passion Fruit Glaze

STUFFED LAMB LEG
with Mint Grape Salsa

LAMB TAGINE
with Olive and Sundried Tomato

BRAISED DENVER LAMB RIBS
with Currant Juniper Glaze

ROASTED RACK OF LAMB
with Lemony Mushroom Goat Cheese Cream

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

LOBSTER RISOTTO

with Corn, Tomatoes, Zucchini, Thyme and Smoked Gouda

BLACKENED SALMON FILLET

with Cilantro Avocado Aioli

ROASTED WHOLE SALMON

with Chipotle BBQ Glaze and Spicy Honey

LATIN SHRIMP AND GRITS

with Chipotle Jack Grits, Country Ham, Bourbon Red Eye Gravy

CRAB STUFFED FLOUNDER FILLET

with Lemon Basil Aioli

GRILLED MAHI MAHI

with Thai Mango Chutney and Cilantro

GRILLED SWORDFISH LOIN

with Caper Lemon Beurre Blanc

LOBSTER CREAM CHEESE RAVIOLI

with Garlic Sauteed Spinach, Brown Butter and Lemon Zest

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

SAFFRON CARDAMOM RICE

with Zucchini, Grilled Red Onion Dried Fruit

SEARED HALLOUMI CHEESE

with Truffled Corn Crema

TURKISH STUFFED EGGPLANT

with Leeks, Tomatoes, Bell Peppers, Herbs and Feta

ISRAELI COUSCOUS AND ADZUKI BEANS

with Scallions, Red Pepper, Pineapple, Basil and Chili Flake

GRILLED JASMINE RICE CAKES

with Spiced Plum Stuffing and Sesame Peanut Aioli

SUMMER RISOTTO

with Grilled Corn, Tomatoes, Zucchini, Basil, and Goat Cheese

STUFFED ZUCCHINI

with Cumin Rice, Corn, Red Peppers, Garlic, Parsley, and Queso Fresco

RISOTTO CAKES

with Tomato, Corn and White Cheddar

SUMMER RAVIOLI

with Eggplant, Corn, Tomato and Scallion in light Parsley-Garlic-Tomato Cream

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

GRILLED CORN

with Roasted Poblano Butter, Lime Zest and Cilantro

LIGHTLY ROASTED CHERRY TOMATOES

with Thyme, Parmesan, and a Black Pepper Vinaigrette

ROASTED TOMATO AND SMOKED GOUDA GRITS

CAROLINA GOLD RICE

with Saffron, Grilled Zucchini, Cherry Tomatoes and Parmesan

CHICKPEAS

with Kale, Garlic and Chile Flakes

SHOPSKA

Tomato, Cucumber, Red Pepper, Red Onion Salad with Parsley, Feta and Olives

ROASTED MUSHROOMS

with Grilled Red Onions, Zucchini, Lemon, Garlic, Parmesan and Spiced Almonds

ORZO PASTA SALAD

with Grilled Corn, Grilled Red Onions, Tomatoes, Zucchini, Parsley, and Feta with Champagne Vinaigrette

POTATO GNOCCHI

with Cherry Tomatoes, Grilled Zucchini and Summer Squash, Roasted Garlic, Arugula, Goat Cheese and Basil

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

WATERMELON SALAD

Feta, Cucumber, Cherry Tomatoes, Mint,
Red Wine Vinaigrette

PICKLED STRAWBERRIES, SPICED ALMONDS, ARCADIAN MIXED LETTUCES

Pink Peppercorn Honey Vinaigrette

BLUEBERRIES, SHALLOTS, ROASTED MUSHROOMS, PARMESAN, ARUGULA AND RED LEAF LETTUCES

with Oregano Red Wine Vinaigrette

STRAWBERRIES, PICKLED RED ONIONS, ARUGULA, BABY SPINACH, MINT, FETA

with Lemon Basil Dressing

HEIRLOOM TOMATO CAPRESE

with Fresh Mozzarella, Basil, Broken Crostini, Blueberry Balsamic Drizzle

FOUR LEAF FARM PEA SHOOT SALAD

Ricotta Salata, Grilled Corn, Field Pea, Roasted Poblano,
Cilantro Lime Vinaigrette

GRILLED PEACHES, SHAVED FENNEL, PUMPKIN SEEDS, SPRING MIX

with Raspberry Vinaigrette

SHOPSKA

Tomato, Cucumber, Red Pepper, Red Onion Salad
with Parsley, Feta, Olives, Red Wine Vinaigrette

DCC CLASSIC CAPRESE

Tomato, Basil, Mozzarella, Garlicky Focaccia Croutons
drizzled with Extra Virgin Olive Oil and Balsamic Reduction

BUTTER LETTUCES, SMOKED GRAPES, CRISPY CUMIN LENTILS, FETA

with Honey Curry Vinaigrette

YEAR-ROUND CLASSICS

CITRUS, FENNEL, AVOCADO, PISTACHIOS, SPRING MIXED LETTUCES

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