

DINNER

Monday, July 21, 2008

Apps

Spicy Gazpacho with Cilantro Sour Cream	Cup 4~ Bowl 6~
Today's Soup	Cup 4~ Bowl 6~
Baby Arugula - Tossed with Toasted Walnuts, Shaved Fresh Pears & Crumbled Bleu Cheese	7~
Village Green Salad- Select Field Greens with Spiced Nuts, Pickled Onions and Asparagus	6~
Smoked Salmon- Julienne and Tossed with Crispy Potatoes, Chives and a Smoked Trout Wedge	11~
Banderilla- Tempura Shrimp Skewers on Asian Greens with Pickled Carrots and Ponzu Sauce	9~
Corn Fried Oysters- Quick Fried and Served with Arugula, Fresh Tomatoes & Three Sauces	8~
Almond Crusted Brie- With Melon "Noodles", Crostinis and Balsamic Tossed Strawberries	9~
Favorite Calamari- Crispy & Tossed with Peppers, Onions, Jerk Seasoning and Mango Mayo	10~
Sweet Potato Lobster Tacos- On Black Bean and Corn Salsa with Jicama Slaw and Chimichurri	12~

Entrees

Corn Dusted Corvina over Chive Corn Pudding with Grilled Asparagus and Fresh Peach Relish	22~
Smoked Hickory Nut Gap Pork Shank on Sweet Potatoes with Chipotle Pineapple BBQ Sauce	21~
Devilled Crab Cakes on Spinach Greens with Local Sunburst Pattypan Squash and Tomato Aioli	24~
Cuban Spice Rubbed Swordfish on Yellow Rice with Fried Plantains and Avocado Mango Salsa	23~
Angus NY Strip Steak with Smashed Potatoes, Local French Beans and Smoked Tomato Butter	25~
Pecan Crusted Mountain Trout with Green Bean Salad, Sweet Potatoes and Bourbon Sauce	20~
Sweet Mustard Glazed Three Meat Meatloaf with Collards, Cheddar Grits and Three Sauces	18~
Teriyaki Glazed Atlantic Salmon over Sesame Udon Noodles with Wakame Salad and Sriracha	19~
Eggplant "Parmesan" with Smoked Mozzarella, Basil Grilled Local Zucchini and Tomato Essence	18~

A Gratuity of 18% is Added to Parties of 6 or More

\$ 3 Charge for Splitting Plates