

## BEGIN

### Parmesan Truffle Frites

*truffle oil, parmesan 6*

### Tempura Green Beans

*chipotle aioli 8*

### Roasted Garlic Cheese Cake

*house made crackers, apricot lemon compote, balsamic reduction 10*

### Calamari

*crispy cornmeal, banana peppers, remoulade sauce 14*

### Yellow Fin Tuna Nachos

*mango relish, wonton chips, wasabi aioli, sweet chile slaw 14*

### Warm Bread

*house butter, epicurean salt 5*

## START

### Scallops

*avocado grand marnier mousse, potato gaufrette, apple slaw 20*

### Braised Pork Belly

*cognac baked beans, balsamic, crème fraîche, arugula 15*

### Shrimp & Grits

*weisenberger grits stone ground grits, andouille sausage, ale sauce 16*

## IN BETWEEN

### Country Salad

*field greens, dried cranberries, toasted walnuts, balsamic vinaigrette, fresh shaved aged asiago cheese 6*

### Caesar Salad

*crisp romaine, kale leaves, shaved aged asiago cheese, house made croutons, house made Caesar dressing 6*

### Port Wine Beets

*stone ground mustard vinaigrette, spiced walnuts, local goat cheese fritter, baby spinach, charred yellow pepper threads 9*

### Roasted Tomato Soup 6

### Soup of the Moment 6

## FLATBREAD

### Smoked Brisket

*spicy slaw, fresh mozzarella, bbq chimichurri sauce, poblano lime crema 14*

### Summer Vegetables

*brie mornay, wild mushrooms, fried onions, balsamic reduction 13*

### Sausage & Bacon

*plum tomato sauce, house made sausage, hardwood smoked bacon, roasted garlic, cheese 12*

### Duck Confit

*local goat cheese, olive oil, caramelized onions, Bing cherries, arugula, frizzled prosciutto 15*

*"It is said that without the culinary arts,  
the crudeness of reality would be unbearable" - Chef Hale*

## MAIN

### Capellini

*pancetta, wild mushrooms, oven roasted tomatoes, spinach, pistachio, truffle oil 16*  
*add shrimp 4 each, scallops 6 each, salmon 12, chicken 10*

### Duck Confit Pappardelle

*wild mushrooms, peas, cream, shallot, cherry tomato, arugula 26*

### Spanish Paella

*andouille sausage, chicken, shrimp, mussels, saffron rice, tomatoes, poblano peppers, lobster broth 25*

## PATIO FAVORITE:

### Smoked Brisket Burger

*house made smoked brisket burger, bacon jam, pickled jalapenos, aged blue, fried egg, frites 19 no substitutions served medium*

### Fish . . .

*roasted corn grit cake, french mole sauce, fruit salsa*  
market price

### Salmon

*grilled then smoked, chimichurri, ensalada rusa, chorizo, peppers & onions 27*

### Amish Chicken

*roasted, shitake beurre blanc, truffle scented pomme puree 26*

### Pork

*12 oz bone in chop, black jack apple sauce, french onion bordelaise, dirty mashed potatoes 29*

### Hanger Steak

*dijon marinated & grilled, potato galette, house made steak sauce, roasted cipolini onions 29*

### T3 Filet

*8-ounce grilled choice beef tenderloin, duck fat potato, seasonal vegetable, demi-glace 38*

### Market Cut

*whatever the chef is in the mood for - deep fried white castles anyone?*  
market price

## SECONDS 6

|                   |                     |                         |
|-------------------|---------------------|-------------------------|
| duck fat potatoes | cheddar stone grits | seasonal crop vegetable |
| house made frites | truffle frites      | cognac baked beans      |

## LAST

### Peanut Butter Bombe 10

*peanut butter cheesecake, chocolate cookie crust, ganache covered, salted caramel gelato*

### Love & Brioche 11

*captain crunch, coconut, mascarpone cheese, chantilly cream, caramel sauce*

### Composite Cookie & Vanilla Bean Ice Cream 8

*sweet, salty, nutty...Chef inspired*

### Crème Brulee 8

*a virtual plethora of different flavors*

Table Three...a serious fusion of cuisine

Chef Brian Hale ~ Proprietor Beth S. Ducker

*Please allow for the time it takes for us to prepare your food to order*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*