Mains

SFA

Maryland Blue Crab Cake Horseradish Remoulade

Ginger Glazed Salmon Maple | Ginger | Grilled Scallions

Short Smoked Salmon
Lightly Smoked & Seared | Spinach & Chive Aioli

Southern Shrimp & Cheddar Grits Chorizo Sausage | Cream | Cheddar

Rockfish Mediteranneo
Burst Cherry Tomatoes | Olives | Lemon

EARTH

Porcini Mushroom Torteloni Basil | Heirloom Tomato | American Grana

Achiote Grilled Cauliflower "Steak" Herby Tomato Salsa (V)

Slow Braised Mushroom Bolognese Orrichette Pasta | Red Wine (V)

LAND

Red Eye Brisket, Root Vegetables & Red Wine Overnight Beef Brisket | Baby Carrots & Root Vegetables

Braised Beef Short Ribs
Our Signature Dish | Red Wine, Porcini Mushroom Jus

"Barbecue" Pork Tenderloin Cherry Wood Smoked | Braised & Glazed in Q Sauce

> Seared Chicken, Fennel & Orange White Wine | Dijon

> > **Butter Roasted Chicken** Meyer Lemon Basil Sauce

Penne Sugo Romano
Penne Pasta | Sweet Sausage | Tomatoes & Cream

