



APPETIZERS

<b>Gulf Coast Oyster Stew</b>	10
Select Gulf Oysters, Fresh Cream and Butter, Jalapeño Cheddar Beignets	
<b>Fried Green Tomatoes</b>	10
Beecher's White Cheddar Pimento Cheese, Pecan Peach Chutney	
<b>Duck Confit</b>	11
White Bean and Heirloom Tomato Ragout, Grilled Brioche and Bitter Greens	
<b>Charcuterie and Artisan Cheeses</b>	14
In-House and Locally Produced Sausages and Cheeses, Pickled Vegetables, Farm Fresh Deviled Egg, Assorted Crackers	

SALADS

<b>Spaghetti Squash Salad</b>	10
Roasted and Marinated, Goat Cheese Chèvre Mousse, Micro Mesculin, Black Truffle Vinaigrette	
<b>Roasted Baby Beets and Sweet Gem Lettuce</b>	10
Clementines, Mission Figs, Maytag Blue Cheese, Champagne Citrus Vinaigrette	
<b>Sidney's BLT</b>	10
Baby Iceberg topped with Crisp Smoked Pork Belly, Pickled Tomato Relish, Hoop Cheddar and Buttermilk Pesto Ranch Dressing	

ENTREES

<b>Florida Red Snapper</b>	37
Pan Roasted with Wild Mushrooms, Thin Beans, Fingerling Potatoes, Sorghum Zinfandel Jus	
<b>Pan Seared Diver Scallops</b>	39
Three Cheese Lobster Risotto, Grilled Baby Artichokes, Sun Dried Tomato Vinaigrette	
<b>Heritage Farms Cheshire Pork Tenderloin*</b>	28
Coffee Cured and Char-Grilled, Gruyere Gratin Potatoes, Roasted Asparagus, Jalapeño Blueberry Jam	
<b>Joyce Farms Chicken</b>	25
Cornmeal Crusted Airline Breast of Chicken with Spiced Pecan and Rosemary Malted Waffle, Garlic Green Beans, Fire Roasted Red Pepper Caramel Cream	
<b>Roasted Colorado Rack of Lamb*</b>	43
Sautéed Carrots and Baby Turnips, Gruyere Gratin Potatoes, Muscadine Merlot Jus Lie	
<b>Molasses Bronzed Magret Duck*</b>	36
Wild Mushroom and Pecorino Romano Risotto, Hot House Greens with Candied Fig Preserves	
<b>Southern River Farms Filet Mignon*</b>	42
Gruyere Gratin Potatoes, Prosciutto Wrapped Asparagus, Henry Bain Demi Glace	
<b>Porcini Crusted Tofu</b>	21
Wild Mushroom and Heirloom Tomato Ragout, Roasted Asparagus, Curried Peach Chutney	

\* CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.