



## dinner

### starter

roasted pork belly star anise broth	\$11
sautéed lump crab cake country slaw, roasted red pepper remoulade	\$13
fried green tomatoes warm brie, candied pecans, bacon balsamic emulsion	\$10
crispy pickles fried kosher dill pickles, roasted garlic aioli	\$8
baked goat cheese tomato fondue, grilled bread	\$11
tossed field greens sherry vinaigrette, cucumbers, tomatoes, homemade croutons	\$7
PC caesar salad romaine lettuce, honey dill caesar dressing, smoked gouda	\$9
soup du jour	\$7
spicy she crab bisque	\$9

spinach and artichoke \$9	vidalia onion bake \$9	beer cheddar fondue \$8
trio tasting of dips \$13		

### entree

sautéed tilapia sweet corn risotto, shrimp beurre blanc	\$17
* grilled "mini" lamb t-bones potato terrine, au poivre sauce	\$25
duck confit pasta parpadelle pasta, peas, mushrooms, roasted garlic madeira cream	\$18
bacony meatlof mashed potatoes, mushroom madeira jus	\$18
shepherd's pie beef bourguignon , sautéed vegetables, mash potato	\$19
chicken scaloppine orecchiette pasta, spinach, lemon caper butter sauce	\$17
* steak & fries garlic rubbed "delombre" steak, house made pomme frites	\$22
* bbq glazed pork tenderloin sweet potato mash, green apple salad	\$19
risotto du Jour	mkt
* potato & horseradish salmon sautéed spinach, herb beurre blanc	\$19
shrimp & grits creole sauce, red pepper grit cake, garlicky spinach	\$18

\*these items may cooked to order

the consumption of raw or undercooked foods such as meat, poultry, shellfish or eggs may contain harmful bacteria