

APPETIZERS

- HUMMUS 12**
*Cucumbers, Red Onions, Olives,
Lemon Zest, Feta Cheese, Naan Bread*
- CORN & JALAPENO CHOWDER 7**
Lump Crab Meat, Old Bay, Green Onion
- GRILLED OYSTERS 2.75EA**
New Orleans Style Char-grilled Oysters
- FRIED OKRA 10**
Comeback Sauce
- CHEESE BOARD 12**
*Apple-Rosemary Butter, Almonds,
Apricot Marmalade*
- CHARCUTERIE 14**
*Smoked Duck, Prosciutto, Chorizo,
House Pickles, Crostinis*

SALADS

- HOUSE CHOPPED 12**
*Olives, Chickpeas, Artichokes, Tomatoes,
Cucumbers, Red Wine Vinaigrette,
6-Minute Egg, Tabasco Onions*
- ROASTED BEET 11**
*Red & Golden Beets, Butternut Ricotta,
Figs, Toasted Sunflower Seeds,
Watercress, Honey-Thyme Vinaigrette*
- CAROLINA CAVIAR 10**
*Watercress, Field Pea & Corn Caviar, Charred Red
Onion, Tomato Vinaigrette, Spiced Pumpkin Seeds,
Burrata Mozzarella*
- BABY GEM LETTUCE 7**
*Creamy Garlic Dressing, Shaved Parmesan,
6-Minute Egg, Tabasco Onions*

LEVEL 10 TEN

SMALL PLATES

- TRUFFLE RISOTTO 15**
*Wild Mushrooms, Parmesan,
Black Truffle Shavings*
- SHRIMP & GRITS 15**
Tomato Jam, Bacon Gravy, Creamy Grits
- POMME FRITES 7**
Coastal Seasoning, Malt Vinegar Aioli
- ROASTED CAULIFLOWER 9**
*Yellow Curry, Golden Raisins,
Smoked Almonds, Harrisa Honey*
- LOBSTER GNOCCHI 18**
*Lobster, Asparagus,
Crispy Carrots, Scallion Purée*
- CARAMELIZED BRUSSELS 10**
*Fuji Apples, Almonds, Crispy Bacon,
Blue Cheese Cream*
- PAPPARDELLE BOLOGNESE 15**
Parmigiano Reggiano, Micro Basil,
- FRIED CHICKEN 12**
*Belgian Waffle, Southern Collards,
Bourbon Dijonnaise*
- KOREAN SKIRT STEAK 16**
Kimchi, Jasmine Rice Cake, Gochujang
- BRAISED PORK 13**
Lentil Ragout, Kale, Tamarind Herb Jus
- CRAB BEIGNETS 13**
*Tempura Onion Rings,
Pickled Peppers, Herb Aioli*

ENTREES

- *SEARED SCALLOPS 31**
Parmesan Risotto, Jalapeno Crema, Crispy Carrots
- CRAB CAKES 29**
*Squash Casserole, Spicy Remoulade,
Winter Green Salad*
- *SEARED SALMON 29**
*Creamed Collard Greens, Hoppin John,
Roasted Red Pepper Coulis*
- *DAILY CATCH MKT**
Seasonal Preparation
- CRISPY PORK SHANK 26**
Naan Bread, Watercress Salad, House Chutneys
- *BISON FILET 48**
Green Beans, Warm German Potato Salad, Truffle Vinaigrette
- *PRIME NEW YORK STRIP 55**
*Caramelized Brussels, Wild Mushrooms,
Brandy Cream Sauce*
- *DUO 4 OZ FILETS 38**
*Blue Cheese Crusted, Fingerling Hash, Asparagus,
Grilled Tomato Salsa, Balsamic Reduction*
- BRAISED SHORTRIB 29**
Sweet Potato Mash, Baby Bok Choy, Mirin Gastrique
- *GRILLED LAMB LOLLIPOPS 40**
*Marinated Lamb Chops, Pistachio Vinaigrette,
Cranberry & Vegetable Farro*

EXECUTIVE CHEF- MARK GRASSO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS