



# policy

## LAND & AIR

## FARM & SEA

- 5.95      Roasted Red Pepper Hummus  
*Toasted pita*
- 7.95      Local Organic Baby Arugula  
*Anjou Pears, Danish Blue Cheese  
Sherry-Mustard Pecan Vinaigrette*
- 11.95     Peppered Diver Scallops  
*Parsley Puree, Shiitake Mushrooms*
- 9.95      Red Curried Lentils  
*Cauliflower Dumplings, Pea Shoots*
- 11.95     Virginia Rockfish  
*Lobster Medallions, Lobster-Ginger Broth  
Local Baby Carrots, Ruby Red Grapefruit*
- 10.95     PEI Mussels  
*Chorizo, Fennel  
Tomatoes, Saffron, Garlic Croustade*
- 11.95     Texas Gulf Shrimp  
*Thai Chili's, Smoked Tomato Vinaigrette,  
Sweet Garlic*
- 9.95      Sautéed Forrest Mushrooms  
*Stone Ground Grits, Fig Vin Cotto*
- 11.95     Crab and Mascarpone Crepes  
*Carrot-Ginger Coulis, Crispy Shallots*
- 9.95      Butternut Squash Gnocchi  
*Rapini, Brown Butter, Goat Cheese Cream*
- 10.95     Sautéed Calamari  
*Kalamata Olives, Lemon Oil  
Preserved Lemon, Roasted Tomato, Capers*
- 11.95     Yellowfin Tuna Tartare\*  
*Mustard Oil, Avocado, Smoked Sea Salt  
Baby Mizuna, Bibb Lettuce*

- 14.95     Roasted Lamb Chops  
*Rosemary Jus, Eggplant Puree*
- 11.95     Braised and Grilled Short Ribs  
*Miso-Mustard Glaze, Chiles*
- 10.95     Roasted All Natural Chicken  
*Winter Vegetable Gratin, Maitake Mushrooms*
- 12.95     Madras Curry Lamb Sliders  
*Gorgonzola, Mint Pesto*
- 12.95     Smoked Duck and Spinach Salad  
*Organic Spinach, Medjool Date  
Feta Cheese, Roasted Shallot Vinaigrette*
- 11.95     Crispy Veal Sweetbreads  
*Celery Root Puree, Cranberries  
Rapini, Black Mission Fig Jam*
- 11.95     Grilled Angus Beef Medallions  
*Roasted Red Finger Peppers  
Parsnip Puree, Crispy Capers*
- 10.95     Duck Spring Rolls  
*Bok Choy, Shiitake Mushrooms  
Mango-Soy Sauce*
- 11.95     Grilled Hanger Steak  
*Shitake Mushrooms, Green Beans  
Edamame Puree*
- 10.95     Crispy Pork Belly  
*Apple-Peach Chutney  
Braised Red Cabbage, Mustard Glaze*
- All Sides 6.00
- Roasted Garlic Whipped Potatoes
- Hand Cut French Fries, Truffle Mayo
- Roasted Brussels Sprouts, Smoked Bacon
- Roasted Cauliflower, Almonds, Golden Raisins
- Stir-Fried Green Beans, Sesame and Ginger
- Beer Battered Onion Rings, Chili Aioli
- Scalloped Potatoes, Parmesan Reggiano

## SIDES

Truth in saying the best quality ingredients

Love and passion drives the food

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions.

\*\*Prices and Menu Availability Are Subject to Change

\*\*\*Maximum of Three Credit Cards Per Table

\*\*\*\*18% Gratuity Will Be Added For Parties of 8 or More

liberty to explore all cultures

