



AUTUMN DINNER MENU

(Served from 4:00 to 10:00 p.m.)

COLD

Chilled Regional Oysters – Cocktail Sauce/House Mignonette/Saltine Crackers	18/34
Belhaven Charcuterie – Cured Meats/Cheese Selections/Pickled Cucumber/Crostinis House Spiced Nuts/Local Honey/Fresh Grapes/Queen Olives	18
Scottish Salmon Crudo - EVOO/Citrus/Shallots/Shaved Fennel Salad/Fresh Dill	18
Fall Pumpkin Hummus – Tri-Color Bell Peppers/ Warm Pita	11
Mexican Chicken Salad Dip -Corn/Peppers/Black Beans/Red Onion/Cilantro/Herbs served with Fried Corn Tortillas	14
Autumn Arugula Salad -Caramelized Acorn Squash/Pomegranate/Avocado/Pecans/ Ginger Vinaigrette	12
Baby Spinach Salad -Crispy Bacon/Cremeni Mushrooms/Soft Boiled Egg/ Warm Bacon Vinaigrette	12
Harvest Apple Crostini's - Caramelized Red Onion/Brie Cheese/Fig Honey	14

HOT

Roasted Oysters – Lemon Shallot-Parsley Butter or Creamed Spinach/Chopped Bacon/Parmesan	16/28
Gumbo Soup – Shrimp/Okra/Andouille/White Rice	Cup 7 Bowl 12
Hoisin Spiced Beef - Bao Buns/Asian Slaw	16
French Quarter Pecan Cheese Spread -Assorted Crackers	12
Fish Tacos – House Slaw/Avocado/Lime Aioli/Cilantro	18
Nashville Hot Chicken Sliders - House Cured Pickles/Carolina Slaw	14
Flatbread Pizza – Ask Your Server about Tonight's Flatbread	14
Southern Buttermilk Fried Quail - With Sriracha/Maple Dipping Sauce	16
Homemade Meatballs - With Cranberry BBQ Sauce	16
Fried Bacon Pimento Cheese Balls - Ranch Sauce	12
Simon's Burger – 8oz Patty/Caramelized Onions/Smoked Gouda/Lettuce/Tomato/ Garlic Aioli/Toasted Kaiser Roll/House Cut Fries	18
Sophie's Burger – Plant Based Vegan Burger/Toasted Kaiser Roll/Lettuce & Tomato Spring Mix Salad/Portobello Fries	16



DINNER MAINS

(SERVED FROM 5:00 TO 10:00 P.M.)

Seared Duck Breast -Sweet Potato Puree/Brussel Sprouts/Cranberry Gastric	34
Grilled 14 oz Angus Ribeye -Smashed Yukon Potato/ Pan Roasted Root Vegetables Herbed Butter	48
Rainbow Trout in Papillote - Roasted New Potatoes/Steamed Broccolini	30
Roasted 16 oz Double Pork Chop -Smashed Yukon Gold Potatoes/Roasted Brussel Sprouts Caramelized Apple Sauce	36
Beef Short Ribs -Pappardelle Pasta /Heirloom Buttered Carrots	38
Roasted Chicken Thighs - Pan Roasted Root Vegetables/Fresh Herbs	29
Maple Glazed Scottish Salmon -Lemon Herb Quinoa/ Bok Choy/ Sesame-Ginger Sauce	34
Bucatini Pasta – Tuscan Vegetables & Cajun Parmesan Cream Add Shrimp (\$10)-Crabmeat (\$12)-Roasted Chicken (\$8)	24

SIDES

Pan Roasted Root Vegetable	8
Portobello Fries	8
House Cut Fries – Sea Salt or Truffle Oil	8/10
Chilled House Slaw	6
Smashed Yukon Gold Potatoes	10
Brussel Sprouts	8

DESSERTS

Bourbon-Pecan Bread Pudding - With Vanilla Ice-Cream	9
Pumpkin Spice Crème Brulee - Pirouline	10
Warm Apple & Walnut Tarte - With Pistachio Ice-Cream	9
Pumpkin Cheesecake - With Pecan Praline Topping	10
Ice-Cream (Vanilla) Or Sorbets (Raspberry/Lemon/Mango) – Per Scoop	6
Chocolate Brownie – With Vanilla Ice-Cream	10
Taste Tray – A sampling to share of four of our desserts	14