



Beginnings

Seared Sea Scallops 22

Sweet Grits | Hot Honey | Tri Color Peppers

Charcuterie 26

Cured Meats | Fine Cheeses | Greek Olives | Honey | Fresh Fruit |
Grain Mustard | Crostini

Duck Bacon Wontons 24

Duck Bacon | Cream Cheese | Corn | Scallions | Sweet & Sour Sauce

Ahi Tuna Tartar 24

Avocado | Cucumber | Pickled Ginger | Yuzu | Wasabi Fish Roe |
Wonton Chips

Soups

Helen's Famous Crab Bisque 15

Jumbo Lump Crab Meat | Whipped Potato | Potato Gaufrette

Chef's Soup du Jour 13

Salads

Caesar Salad 15

Romaine | Parmesan Cheese | Buttered Croutons | Housemade Caesar
Dressing | Parmesan Crisp | White Anchovy

Summer Fin & Feather 15 *GF*

Arugula & Baby Kale | Pickled Peppers | Toasted Almonds | Goat
Cheese | Peach Vinaigrette

Entrees

Black Sea Bass 52 *GF*

Cauliflower Puree | Asparagus | Honey Garlic Sauce

Crispy Tofu 32 *v*

Spinach | Carrot | Red Chilies | Soba Noodles | Peanut Sauce

Filet Mignon 64 *GF*

Asparagus | Roasted Fingerling Potatoes | Au Poivre Sauce

Chicken Breast 38

Greens | Campanelle Pasta | Red Bell Peppers

Hawaiian Style Shrimp 48 *GF*

Snow Peas | Grilled Pink Pineapple | Coconut Jasmine Rice | Chili Glaze

Lamb Chops 50 *GF*

Tomato Pepper Risotto | Zucchini | Squash | Pomegranate Demi

Finale

S'mores Crème Brulee 14

Vanilla Custard | Caramelized Sugar | Chocolate | Toasted Marshmallow | Graham Cracker

Chef Andrew's Famous Ice Cream 14 *GF*

Ask Server for flavors!

Chocolate Blitz 15

Chocolate Mousse | Chocolate Shell | Cookie Crumble | Fresh Fruit

Sorbet 12 *GF, VG*

Housemade Fruit Sorbet | Fresh Fruit | Lemon Zest

*Consuming Raw or under cooked meats, eggs or shellfish can increase risk of foodborne illness

** 22% gratuity will be added to parties of 6 or more