

## **Starters**

<b>Duck Ravioli with Parsnip Puree &amp; Sauce of Orange Liqueur</b>	<b>9</b>
<b>Panko Breaded Fried East Coast Oysters</b> <i>With Shaved Fennel &amp; Spicy Remoulade</i>	<b>9</b>
<b>Bourbon Shrimp and Grits</b> <i>Stone Ground Grits with a Touch of Virginia Ham &amp; Bourbon Glaze</i>	<b>13</b>
<b>Soup du Jour</b>	<b>7</b>

## **Salads**

<b>Salad of Seasonal Field Greens with Aged Goat Cheese</b> <i>Toasted Pecans &amp; Caramelized Shallot Vinaigrette</i>	<b>9</b>
<b>Spinach Salad</b> <i>Warm Bacon Vinaigrette, Roasted Beets, Shaved Onions &amp; Bleu Cheese</i>	<b>8</b>
<b>Caesar Salad</b> <i>Romaine Lettuce, Shaved Parmigiano-Reggiano &amp; Our House Made Dressing</i>	<b>8</b>

## **Entrees**

<b>Pan Seared Chicken Breast</b> <i>Garlic Cream Puree, Ham &amp; Spring Vegetable filled Crepes &amp; Madeira Sauce</i>	<b>17</b>
<b>Diver Scallops</b> <i>Mint, Pea Puree, Crispy Pancetta &amp; Lemon Fennel Vinaigrette</i>	<b>23</b>
<b>Caramelized Hanger Steak</b> <i>Sautéed Asparagus, Roasted Red Bliss Potatoes &amp; Red Wine Shallot Reduction</i>	<b>19</b>
<b>Asparagus &amp; Mushroom Risotto</b> <i>Mascarpone Cheese &amp; Basil Oil</i>	<b>15</b>
<b>Morrison Clark's Famous Crab Cakes</b> <i>Baby Arugula, Crispy Sweet Potato &amp; Avocado Puree</i>	<b>27</b>
<b>Grilled Pork Chop</b> <i>Creamy Stone Grits, Wilted Greens, Grilled Peaches &amp; Port Mustard Sauce</i>	<b>21</b>
<b>Crispy Skin Wild Rockfish Fillet</b> <i>Sugar Snap Peas, Pea Shoots, Anisette Fennel Puree, Toasted Almonds &amp; Red Pepper Sauce</i>	<b>25</b>
<b>Seared Duck Breast</b> <i>Braised Cabbage, Duck Confit Ravioli &amp; Riesling Reduction</i>	<b>21</b>
<b>Grilled Filet of Beef</b> <i>Garlic Mashed Potatoes, Sautéed Baby Spinach, Wild Mushroom Ragout &amp; Bordelaise Sauce</i>	<b>27</b>

*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals*