



City Range

3 Courses \$35

Starters

Haricot Vert Salad

Smoked orange vinaigrette, Marcona almonds, roasted red peppers, feta cheese

Beef Tartare

Truffle crostini, cured egg yolk, sour pickle relish

Entrees

SC Soft Shell Crab

Fried jumbo local crab, roasted corn succotash, Bangalore sauce, microgreens

Miso Butter Glazed Cod

Garlic spinach, peanut fried rice

Summer Beef Ribs

USDA Prime beef ribs, honey roasted carrot and herb slaw, steak fries, harissa BBQ sauce

Pork Porterhouse

Grilled 12oz pork, roasted garlic mashed potatoes, asparagus, smoked rosemary and honey compound butter

Desserts

Local Peach Fritters

Ginger glaze, vanilla sugar

Peanut Butter Cup Pot De Crème

White chocolate & peanut butter base, dark chocolate shell, sea salt, fresh whip