

# CHEF'S SELECTIONS

TUESDAY, JULY 15, 2008

## DRINK FEATURES

Vigneti, Montepulciano d'Abruzzo, 2006 Italy \$7/\$35

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## MAINE LOBSTER BISQUE \$6/8

buttery lobster meat, scallions

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## HIGH COTTON CHARCUTERIE \$15

finocchio salami, country pâté, genoa salami, pork rillettes,  
duck liver mousse

## HEIRLOOM TOMATO & ARUGULA SALAD \$9

house pulled mozzarella, Kirby cucumbers, pickled pearl onions,  
extra virgin olive oil

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## STEVENSON PLACE FARM COWBOY RIB-EYE \$42

herb whipped mashed potatoes, steak house mushrooms,  
cornmeal fried okra, cabernet reduction

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## PORTOBELLO FRIES \$5

béarnaise sauce

## BBQ BRAISED COLLARD GREENS \$5

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## DOMESTIC ARTISAN CHEESE BOARD \$11

Oregonzola, Benedictine, Lambchopper, Colorouge

## FRUIT PLATE \$7.50

chefs selection of seasonal fruit, mint, honey and raspberry coulis

## OVEN HOT S.C. PEACH COBBLER \$8

vanilla bean ice cream