

APPETIZERS

Deviled Duck Egg Flight featuring four different seasonal selections **\$14**

Smoked Duck Wings, Caribbean jerk sauce **\$16**

Whipped Feta, roasted walnuts, fresh fig, local honey **\$13**

***Wild Game Tasting Board**, chef's selection of wild game meats, rotating cheeses, and seasonal accoutrements **\$36**

***Stuffed Prawn Heads**, freshwater prawn, blue crab, grit cakes, creole sauce **\$18**

***Seared Scallops**, mango mousse, basil-chive oil, blackberry tuile **\$19**

Beet Carpaccio, purple & golden beets, arugula, burrata, balsamic glaze, basil-chive oil, cracked pepper **\$15**

***Deep Fried Wild Alligator**, cherry peppers, chipotle and sweet chili sauce duo **\$18**

FOREST GREENS

Panzanella Salad, house made focaccia, red onion, cucumber, cherry tomato **\$16**

Citrus Avocado, arugula, blood orange, clementine, avocado, edamame, cucumber, radicchio, blood orange vinaigrette **\$18**

Bleu Cheese Wedge, chopped egg, bacon, tomato, pickled red onion, gorgonzola crumbles **\$16**

[Additions]

***Wild Caught Shrimp \$8**

***Sliced Elk Filet \$14**

***Grilled Salmon \$10**

SIGNATURE CUTS

***8 oz. Elk Filet**

wild mushroom risotto, roasted spiced carrots, herb infused butter **\$58**

****"Field & Stream"**

8 oz elk filet topped with blue crab stuffed freshwater prawn, parmesan-garlic risotto, asparagus, béarnaise finish **MP**

***28 oz. Bison Tomahawk**

Served with parmesan-garlic risotto, haricot vert, roasted carrots,

Chef's signature steak sauce, herb infused butter **\$156**

FRESH GAME

Elk Bolognese, radiatori pasta, burrata, garlic oil, freshly grated parmesan **\$29**

Curried Lamb Shank, coconut and pea risotto, fried plantain **\$38**

***Venison Wellington**, mushroom duxelles, prosciutto, romanesco puree, red wine demi-glace **\$58**

***All American Beast Burger**, ½ pound blend of bison, venison, and elk. Topped with duck bacon, sharp cheddar, lettuce, tomato, and onion. Served on a brioche bun with tri-fries **\$26** [Add duck egg +\$3]

Confit Rabbit Leg, potato croquette, sautéed romanesco, blueberry mango compote **\$32**

Rib Duo, St. Louis style wild boar ribs, baby back pork ribs, quattro formaggi radiatori pasta, radicchio slaw, pickled vegetables **\$34**

A LITTLE BIT MORE TAME

***Seafood Pasta**, langostino, freshwater prawn, bay scallops, bucatini pasta, spicy diablo sauce **\$38**

***Seared Salmon**, lemon dill couscous, tomato caper haricot verts **\$34**

Smoked Chicken, spicy smashed potatoes, elote corn salad **\$28**

***Pistachio Encrusted NC Rainbow Trout**, orzo pasta, asparagus, citrus beurre blanc **\$30**

Grain Bowl, couscous, quinoa, edamame, spinach, carrot, radicchio slaw, tomato, pepper, onion **\$18**

NIBBLES FOR THE TABLE

Spicy Smashed Potatoes \$8

Wild Mushroom Risotto \$9

Tomato Caper Haricot Verts \$8

Sautéed Asparagus \$8

Truffle Tri-Fries - hand cut fries with

purple potatoes, sweet potatoes, and Idaho potatoes, black garlic, parmesan **\$9**