



## STARTERS

|  |    |
|--|----|
| <b>TRUFFLE PARMESAN FRITES</b> (GF)                      | 7  |
| <i>Pickled Cabbage, House Aioli, Fresh Herbs</i>         |    |
| <b>LOBSTER DEVEILED EGGS</b> (GF)                        | 9  |
| <i>Creme Fraiche, Black Tobiko, Micro Beets</i>          |    |
| <b>CORNMEAL FRIED OYSTERS</b>                            | 10 |
| <i>Pickled Radish Slaw, Cucumber Remoulade, Scallion</i> |    |

## SOUPS

|                                 |              |
|---------------------------------|--------------|
| <b>VEGETABLE BEEF SOUP</b> (GF) | cup 4 bowl 6 |
| <b>CHEF'S SOUP</b>              | cup 4 bowl 6 |
| <i>Changes Daily</i>            |              |

## SALADS

|  |   |
|--|---|
| <b>FARMERS MARKET SALAD</b>                                    | 7 |
| <i>Changes Daily</i>   |   |
| <b>BLACKBERRY-GOAT CHEESE SALAD</b> (V) (GF)                   | 6 |
| <i>Local Greens, Tomato, Basil, Chevre, Peach Vinaigrette</i>  |   |
| <b>CLASSIC CAESAR</b>  | 6 |
| <i>Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon</i> |   |

August 16-30th

# Laurel

## ENTREES

**PRIME RIBEYE (GF)** 27

*Roasted Yukon Gold Potatoes, Broccolini*

SUBSTITUTE PRIME FILET MIGNON + 10

PAIRING: TOASTED HEAD CABERNET - J. LOHR "7 OAKS" CABERNET SPLIT

**SEARED SEA SCALLOPS (GF)** 25

*Potato Puree, Beluga Lentils, Pomegranate Reduction*

PAIRING: ARTESSA CHARDONNAY

**BRAISED LAMB SHOULDER (GF)** 21

*Sweet Potato- Parsnip Puree, Sauteed Spinach, Braising Jus,*

*Pomegranate Molasses, Cucumber Creme Fraiche*

PAIRING: TOASTED HEAD CABERNET - BLACKSTONE MERLOT

**FISH AND CHIPS** 14

*French Fries, Chow Chow Tarter Sauce, Coleslaw, Lemon*

PAIRING: TOASTED HEAD CHARDONNAY - KRIS PINOT GRIGIO

**RABBIT AND WILD BOAR SAUSAGE RAGU** 19

*Paparadelle Pasta, Fried Basil, Pecorino Cheese, Olive Oil*

PAIRING: "CHELSEA" MERLOT - BOUCHAINE PINOT NOIR

**FRESH CATCH** MARKET PRICE

*Changes Daily*

**SEARED ATLANTIC SALMON (GF)** 19

*Crab Mushroom Leek Risotto, Asparagus, Lemon Butter Sauce*

PAIRING: NOBILO SAUVIGNON BLANC

**COCONUT-LEEK RISOTTO (GF, V)** 16

*Crispy Chickpeas, Mint Pesto, Poached Egg*

PAIRING: CLEAN SLATE RIESLING

**WOLF LAUREL SALAD (GF, V)** 10

*Mixed Greens, Asparagus, Crimini Mushrooms, Carrot,*

*Red Onion*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WINE PAIRINGS

*Below each entree is a suggested wine pairing. Each wine is especially chosen to compliment that particular dish. Feel free to ask your server for a small taste to see if it's to your liking. All wines are available by the glass or by the bottle. Ask your server as to the cost.*