



## STARTERS

<b>TRUFFLE PARMESAN FRITES</b> (GF)	7
<i>Pickled Cabbage, House Aioli, Fresh Herbs</i>	
<b>CAPRESE</b> (GF-V)	8
<i>Tomato, Basil, Fresh Mozzarella, Sherry Vinegar, Olive Oil</i>	
<b>GAME SAUSAGE DUO</b> (GF)	12
<i>Grits, Apple Fennel Slaw, Blackberry Mostarda, Bourbon Maple Aioli</i>	

## SOUPS

<b>SEAFOOD CHOWDER</b>	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>ROASTED BEET SALAD</b> (V) (GF)	7
<i>Local Greens, Goat Cheese, Pear, White Balsamic</i>	Entree Size 11
<b>CLASSIC CAESAR</b>	6
<i>Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon</i>	Entree Size 10
<i>Add Chicken +4 Add Shrimp +6 Add Salmon +6</i>	

# Laurel

## ENTREES

**PRIME NY STRIP (GF)** 27  
*Roasted Yukon Gold Potatoes, Asparagus, Matri d Butter*

**SUBSTITUTE PRIME FILET MIGNON + 10**  
PAIRING: PADRILLOS MALBEC - J. LOHR "7 OAKS" CABERNET SPLIT

**SEARED DUCK BREAST (GF)** 24  
*Local Grits, Kale, Black Cherry Reduction*

PAIRING: TOASTED HEAD CABERNET - "CHELSEA" MERLOT

**PORK BELLY AND SCALLOP (GF)** 23  
*Polenta, Black Eye Peas, Spinach, Chicory Coffee Gastrique*

PAIRING: ST. SUPERY CABERNET - BLACKSTONE MERLOT

**BRAISED VEAL RAGU** 19  
*Paparadelle Pasta, Pecorino Cheese, Fried Basil*

PAIRING: ARTESA CHARDONNAY

**FISH AND CHIPS** 14  
*French Fries, Chow Chow Tarter Sauce, Coleslaw, Lemon*

PAIRING: TOASTED HEAD CHARDONNAY - KRIS PINOT GRIGIO

**CATFISH ETOUFFEE** 19  
*Crawfish, Duck Sausage, White Rice, Scallions*

PAIRING: KRIS PINOT GRIGIO - BOUCHAINE PINOT NOIR

**FRESH CATCH**  
*Changes Daily*

**MARKET PRICE**

**EGGPLANT PARMESAN (V)** 16  
*Marinara, Spinach, Basil, Fresh Mozzarella*  
PAIRING: NOBILLO SAUVIGNON BLANC

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.