



STARTERS

- TRUFFLE PARMESAN FRITES** (GF) 7
Pickled Cabbage, House Aioli, Fresh Herbs
- FRIED GREEN TOMATOES** (GF) 9
Pimento Cheese Spread, Bacon-Onion Jam
- GOURMET CHEESE PLATE** (GF) 9
Proscuito, Grapes, Marcona Almonds, Blackberry Mostarda

SOUPS

- WATERMELON GAZPACHO** (GF) (V) cup 4 bowl 6
- CHEF'S SOUP** cup 4 bowl 6
Changes Daily

SALADS

- DECONSTRUCTED WALDORF SALAD** (GF) (V) 7
Local Lettuces, Candied Walnuts, Pickled Grapes, Apple, Bleu Cheese, Banyuls Vinaigrette
- HEIRLOOM TOMATO SALAD** (V) (GF) 6
Local Greens, Fresh Mozzarella, Olive Oil, Sherry Vinaigrette, Basil, Sea Salt
- CLASSIC CAESAR** 6
Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon

Laurel

ENTREES

APPLE BRANDY FARMS NY STRIP	26
<i>Loaded Potato Cake, Asparagus, Matried Butter</i>	
SUBSTITUTE PRIME FILET MIGNON + 11	
HALF SMOKED POUSSIN CHICKEN	19
<i>Bacon-White Cheddar Macaroni and Cheese, Fried Brussel Sprouts, Eastern BBQ Sauce, Peach Salsa</i>	
VEAL MEATLOAF	19
<i>Mash Potatoes, Asparagus, Mushroom Gravy</i>	
PAN SEARED CRABCAKE	20
<i>Cous-Cous Salad, Spinach, Tasso-Corn Relish, Comeback Sauce</i>	
FRESH CATCH	MARKET PRICE
<i>Changes Daily</i>	
FISH AND CHIPS	14
<i>Fries, Coleslaw, Lemon Chow-Chow Tartar Sauce</i>	
BROWN BUTTER LINGUINE (V)	16
<i>Spinach, Basil, Grilled Lemon, Black Garlic, Local Egg, Pecorino</i>	
<i>Add Chicken 4, Shrimp 6, Salmon 6</i>	
TOMATO PIE (V)	15
<i>Simple Salad, Fresh Mozzarella, Heirloom Tomatoes, Basil</i>	

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.