



## STARTERS

- TRUFFLE PARMESAN FRITES** (GF) 7  
*Pickled Cabbage, House Aioli, Fresh Herbs*
- PRIME STEAK TARTARE** 10  
*Egg Yolk, Pickled Green Tomato, Crostinni*
- GAME SAUSAGE DUO** (GF) 12  
*Wild Boar, Elk, Grits, Apple-Fennel Slaw, Blackberry Mostarda, Bourbon Maple Aioli*

## SOUPS

- TOMATO BASIL SOUP**(V) cup 4 bowl 6
- CHEF'S SOUP** cup 4 bowl 6  
*Changes Daily*

## SALADS

- ASPARAGUS AND FARM EGG SALAD** (GF) 6  
*Local Egg, New Potatoes, Scallion, Bentons Country Ham, Banyuls Vinaigrette*
- ROASTED BEET SALAD** (V) 6  
*Mixed Beets, Local Greens, Goat Cheese, Candied Walnuts, White Balsamic*
- CLASSIC CAESAR** 6  
*Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon*

# Laurel

## ENTREES

<b>PRIME RIBEYE STEAK</b> (GF)	<b>27</b>
SUBSTITUTE PRIME FILET MIGNON +10	
Duck Fat Potatoes, Asparagus, Matrie'd Butter	
<i>Pairing - Bouchaine Pinot Noir - Ernesto Catena Padrillos Malbec</i>	
<b>PORK BELLY AND SCALLOP</b> (GF)	<b>22</b>
Local Grits, Field Pea Succotash, Seasonal Greens, Chicory Coffee Gastrique	
<i>Pairing - Toasted Head Chardonnay - Cline Ancient Vines Zinfandel</i>	
<b>RABBIT AND WILD BOAR SAUSAGE RAGU</b>	<b>19</b>
Paparadelle Pasta, Pecorino Cheese, Fried Basil	
<i>Pairing - Kris Pinot Grigio - Rocca Delle Macie Chianti Riserva</i>	
<b>PAN ROASTED CHICKEN BREAST</b>	<b>18</b>
Sweet Potato Puree, Tasso Corn Relish, Etouffee Sauce	
<i>Pairing - Artesa Chardonnay - Nobile Sauvignon Blanc</i>	
<b>FRESH CATCH</b>	<b>MARKET PRICE</b>
<i>Changes Daily</i>	
<b>CORNMEAL FRIED SHRIMP</b> (GF)	<b>15</b>
Fries, Slaw, Cocktail Sauce	
<i>Pairing - Nobile Sauvignon Blanc - St. Supery Cabernet</i>	
<b>SPRING VEGETABLE RISOTTO</b> (V) (GF)	<b>17</b>
Asparagus, Osyter Mushrooms, Spinach, Pecorino Cheese, Duck Egg	
<i>Pairing - Santa Margherita Pinot Grigio</i>	
<b>ENTREE WOLF LAUREL SALAD</b> (GF)	<b>10</b>
<i>Add Chicken 4, Shrimp 6, Salmon 6, Steak 7,</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.