



## STARTERS

**TRUFFLE PARMESAN FRITES** (GF) 7  
*Pickled Cabbage, House Aioli, Fresh Herbs*

**SMOKED SALMON MOUSSE** 9  
*Local Egg, Crackers, Fried Capers, Pickled Onions*

**SEARED SCALLOP** (GF) 12  
*Succotash, Crispy Shallots, Braised Oxtail, Red Wine Reduction*

## SOUPS

**TOMATO BISQUE** (GF) cup 4 bowl 6

**CHEF'S SOUP** cup 4 bowl 6  
*Changes Daily*

## SALADS

**FARMERS MARKET SALAD** 7  
*Changes Daily*

**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

<b>APPLE BRANDY FARMS NY STRIP</b> (GF)	<b>26</b>
<i>Bacon White Cheddar Mash Potatoes, Asparagus, Maitre d Butter</i>	
SUBSTITUTE PRIME FILET MIGNON + 11	
<b>SEARED PORK CHOP</b>	<b>22</b>
<i>Buttermilk Biscuit Dressing, Fried Brussel Sprouts, Smoked Bacon Gastrique,</i>	
<b>FRIED CHICKEN BREAST</b>	<b>19</b>
<i>Pimento Macaroni and Cheese, Braised Half Runners, Bourbon Maple Syrup</i>	
<b>SHRIMP AND GRITS</b>	<b>17</b>
<i>Tasso, Crab, Benne Seed Spinach, Creole Tomato Gravy</i>	
<b>FRESH CATCH</b>	<b>MARKET PRICE</b>
<i>Changes Daily</i>	
<b>VEGETARIAN LASAGNA</b> (V)	<b>15</b>
<i>Housemade Pasta, Heirloom Tomatoes, Basil, Zucchini, Fresh Mozzarella</i>	
<b>PECAN BRITTLE SALAD</b> (V) (GF)	<b>10</b>
<i>Roasted Red Peppers, Heirloom Tomatoes, Peach, Goat Cheese, Peach Vinaigrette</i>	
<i>Add Chicken 4, Shrimp 6, Salmon 6</i>	
<b>SCALLOPS AND MUSSELS LINGUINE</b>	<b>20</b>

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.

July 14-29th