



STARTERS

- TRUFFLE PARMESAN FRITES** (GF) 7
Pickled Cabbage, House Aioli, Fresh Herbs
- LOBSTER DEVEILED EGGS** (GF) 9
Creme Fraiche, Black Tobiko, Micro Beets
- CORNMEAL FRIED OYSTERS** 10
Pickled Raddish Slaw, Cucumber Remoulade, Scallion

SOUPS

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

SALADS

- FARMERS MARKET SALAD** 7
Changes Daily
- CUCUMBER-TOMATO SALAD** (V) (GF) 6
*Local Greens, Heirloom Tomatoes, Cucumber, Feta, Fresh Herbs
Watermelon, Basil Vinaigrette*
- CLASSIC CAESAR** 6
Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon

Laurel

ENTREES

PRIME RIBEYE (GF) **27**
Roasted Youkon Gold Potatoes, Broccolini
SUBSTITUTE PRIME FILET MIGNON + 10

PORK BELLY AND FRIED OYSTER **22**
Fried Corn Grits, Gigande Beans, Tomato Gravy, Pickled Cabbage Slaw

BRAISED LAMB SHOULDER (GF) **21**
*Sweet Potato- Parsnip Puree, Sauteed Spinach, Braising Jus,
Pomegranate Molasses, Cucumber Creme Fraiche*

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

RAINBOW TROUT (GF) **18**
Pesto Potatoes, Spinach, Lemon Butter Sauce, Capers

FRESH CATCH **MARKET PRICE**
Changes Daily

VEGETARIAN LASAGNA (V) **15**
*Housemade Pasta, Heirloom Tomatoes, Basil, Eggplant, Zucchini,
Fresh Mozzarella with a Simple Salad*

STRAWBERRY-SPINACH SALAD (GF, V) **10**
*Peppercorn Crusted Strawberry, Candied Pecans, Goat Cheese, Cucumber,
Carrot, Sherry Vinaigrette*
Add Chicken 4, Shrimp 6, Salmon 6

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.