



## STARTERS

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

**SHRIMP COCKTAIL** (GF) 9

**CRAB CAKE** 10  
*Cous-Cous Salad, Pickled Green Tomato Relish, Corn Puree*

## SOUPS

**SWEET CORN BISQUE** (GF) 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*

**FRIED GREEN TOMATO SALAD** (V) 6  
*Sweet Corn Relish, Local Greens, Chipotle-Tomato Vinaigrette*

**CLASSIC CAESAR** 6  
*Romaine Lettuce, Pecorino Cheese, House Croutons, Lemon*

# Laurel

## ENTREES

<b>PRIME RIBEYE STEAK</b>	<b>27</b>
<i>Scallion Potato Cake, Asparagus, Matried Butter</i>	
<b>SUBSTITUTE PRIME FILET MIGNON + 10</b>	
<i>Pairing - Bouchaine Pinot Noir - Ernesto Catena Padrillos Malbec</i>	
<b>PORK OSSO-BUCCO</b>	<b>21</b>
<i>Sweet Potato Puree, Seasonal Greens,</i>	
<i>Moonshine Mustard Creme Fraiche, Braising Jus</i>	
<i>Pairing - Nobilo Sauvignon Blanc - Blackstone Merlot</i>	
<b>VEAL MEATLOAF</b>	<b>19</b>
<i>Mash Potato, Asparagus, Mushroom Gravy</i>	
<i>Pairing - Kris Pinot Grigio - Cline Ancient Vines Zinfandel</i>	
<b>PAN ROASTED CHICKEN BREAST (GF)</b>	<b>18</b>
<i>Sweet Corn Pudding, Asparagus, Candied Garlic Jus</i>	
<i>Pairing - Artesa Chardonnay - Bouchaine Pinot Noir</i>	
<b>FRESH CATCH</b>	<b>MARKET PRICE</b>
<i>Changes Daily</i>	
<b>FISH AND CHIPS</b>	<b>14</b>
<i>Fries, Coleslaw, Lemon Chow-Chow Tartar Sauce</i>	
<i>Pairing - Nobilo Sauvignon Blanc - St. Supery Cabernet</i>	
<b>PORTOBELLO MUSHROOM STACK (V)</b>	<b>15</b>
<i>Scallion Potato Cake, Asparagus, Pickle Onion,</i>	
<i>Pomegranate Reduction, White Balsamic</i>	
<i>Pairing - Santa Margherita Pinot Grigio - Toasted Head Cabernet</i>	
<b>FETTUCINI AGLIO E OLIO</b>	<b>14</b>
<i>Onion, Carrot, Celery, Red Pepper, Garlic, Olive Oil, Pecorino (V)</i>	
<i>Add Chicken 4, Shrimp 6, Salmon 6</i>	
<i>Pairing- Artesa Carneros Chardonnay</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.