



STARTERS

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

- DUCK CONFIT EGG ROLLS** 10
Ponzu and Sweet Chili Cashew Dipping Sauce

- CRAB-AVOCADO NAPOLEON** 11
Meyer Lemon Tarragon Dressing, Mashed Avocado, Trout Caviar, Radish, Creme Fraiche

SOUPS

- SPRING VEGETABLE MINISTRONE** (GF) cup 4 bowl 6

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

SALADS

- FARMER'S MARKET SALAD** 6
Changes Daily

- RAMPS AND GREENS** (GF) 6
Spring Greens, Ramps, Carrot, Warm Bacon Dressing, Cracklings

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

Laurel

ENTREES

APPLE BRANDY FARMS NEW YORK STRIP (GF)	27
SUBSTITUTE PRIME FILET MIGNON +10	
<i>Fingerling Potatoes, Asparagus, Foie Gras Butter</i>	
<i>Pairing - St. Supery Cabernet Sauvignon - Ernesto Catena Padrillos Malbec</i>	
VEAL SHORT RIBS	20
<i>Horesradish Potato Puree, Parslied Shallots and Carrots, Stout Gravy</i>	
<i>Pairing - Toasted Head Chardonnay - Goldschmidt Merlot</i>	
SPRINGER MOUNTAIN FARMS SMOKED HALF CHICKEN	19
<i>Creole Andouille Mac and Cheese, Collards, Root Beer BBQ</i>	
<i>Pairing - Clean Slate Reisling - Frescobaldi Nipozzano Chianti</i>	
SEARED SALMON	19
<i>Potato Gnocchi, Spinach, Mushroom Ragu, Ham Hock Reduction</i>	
<i>Pairing - Artesa Chardonnay - Cosantino Rose</i>	
FRESH CATCH	MARKET PRICE
<i>Changes Daily</i>	
CORNMEAL CRUSTED CATFISH (GF)	18
<i>Local Grits, Ramps, Spinach, Blistered Tomato, Comeback Sauce</i>	
<i>Pairing - Nobilo Sauvignon Blanc - Cline Ancient Vines Zinfandel</i>	
TRUFFLED GNOCCHI AND LOBSTER MUSHROOMS (V)	17
<i>Potato Gnocchi, Butter Beans, Spinach, Mushroom Ragu, Pecorino Cheese</i>	
<i>Pairing - Santa Margherita Pinot Grigio</i>	
ENTREE WOLF LAUREL SALAD (V) (GF)	10
<i>Mixed Greens, Asparagus, Crimini Mushrooms, Carrot, Pickled Cabbage,</i>	
<i>White Balsamic 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.