Chefs di Domani

Dinner

Small Plates

Arancino 6
Croquette of creamy risotto breaded and deep-fried, stuffed with tasty new ingredients
Ask your server for this week’s stuffing!

Sticky Wings 8
Six wings tossed in a spicy Korean caramel sauce, served with house pickled veggies

Duo of Spreads 6
Homemade Pimento Cheese and Bacon Hummus served with Crostini and Field Greens

Soup of the Day Bowl 5 Cup 3

Caesar Salad 6
Romaine, parmesan, croutons and Caesar Dressing

Chateau Salad 5
Mixed greens, cherry tomatoes, carrots, cucumbers and croutons, served with choice of dressing

Main Stays

Add a small salad for $3

Delmonico 18
Fresh cut ribeye, mashed potatoes, asparagus, tobacco onions

Braised Short Rib 17
Cherry red wine reduction, mashed potatoes, wilted bacon spinach, gremolata

Pork Chop 16
Honey balsamic glaze, mashed potatoes, and asparagus

Southern Fried Chicken 12
Bone-in leg and thigh, mashed potatoes, saw mill gravy, vegetable of the day, cheddar biscuit

Pan Seared Chicken Breast 14
Peach bourbon glaze, succotash, creamy grits

Scallops and Grits 16
Six seared scallops served atop creamy grits with wilted bacon spinach and beurre blanc

* Contains ingredients known to be allergens such as nuts and seeds.
** Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions