



The Ruffed Grouse

Starters & Salads

Garden Lettuce Salad

cucumbers, strawberries, fennel, parmesan, garlic vinaigrette...\$12

Gem Salad

pickled onion, pine nuts, goats cheese, grilled peaches, peach vinaigrette....\$14

Fried Oysters

stone ground grits, pickled fresno peppers, buttermilk caper remoulade...\$18

Beef TarTar

lemon, caper, shallot, champagne vinaigrette, quail egg, crostini...\$18

Devils on Horse Back

bacon wrapped dates stuffed with blue cheese, garlic vinaigrette...\$12

Plates

Vegetable Plate

roasted and grilled seasonal vegetables, herbs, grains, salsa verde...\$22

Roasted Rack Of Lamb

gigande beans, broccoli raab, mint chimichurri ...\$45

Seared Chicken Breast

airline chicken breast, asparagus, natural herb jus...\$30

Fillet of Sunburst Trout

wild rice, haricot verts, charred lemon, garlic herb sauce...\$34

Beef Filet... 8oz

garlic mash potatoes, asparagus, blue cheese butter...\$45

The Ruffed Grouse Double Cheeseburger*

on brioche with american cheese, dill pickle, vidalia onions, and comeback sauce...\$20

Orecchiette Sausage Pasta

ground lamb sausage, heirloom tomatoes, calabrian chilies, parmesan, broccoli raab...\$32

• Desserts •

Chef's selection, ask your server

**Contains ingredients that are raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness.*

* Please note, for parties of 8 or more guests, as 20% service charge will be added, thank you.

