

# Beginnings

## Savannah Style Crab Cake

Romaine Marmalade, Remoulade Style Soup. 11

## Fried Green Tomatoes

Creamed Spinach, Tomato Chutney, Parmesan. 9

## Espilette Braised Shrimp and Grits

Crisp Spinach, Tomato Beurre Blanc. 9

## Braised Veal Cheek Sliders

Emmentaler, Pan Jus, Shaved Onion. 10

## Rabbit and Goat Cheese Ravioli

Honey-Thyme Glazed Carrot Foam, Pancetta, Asparagus. 9

## Prime Beef Carpaccio \*

Parmesan-Basil Emulsion, Arugula, Crisp Brioche. 10

# Soup

## She-Crab Soup

Smoked Tomato Whip, Sherry Minionette. 6

## Soup Du Jour

A Fresh And Inspiring Soup Of The Day. 6

# Greens

## Grilled Caesar Salad \*

Grilled Hearts of Romaine, Parmesan, Anchovy, Green Peppercorn Croutons. 9

## Chaz Salad

Cinnamon Toast, Sweet Tea Blackberries, Gorgonzola, Strawberry Vinaigrette. 8

## Baby Spinach Salad

Grapefruit, Pancetta, Red Onion, Fried Goat Cheese, Roasted Shallot Vinaigrette. 7

# Accompaniments

## Roasted Asparagus

Béarnaise, Fried Shallots. 7

## Truffle Mac & Cheese

Three-Year Aged Henning's Cheddar, Tomato, Chive, Truffle Oil. 8

\* Regarding the safety of these items, written information is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will be added to parties of 6 or more.

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