

THE TRELIS ROOM



Small Plates

Crispy Heritage Pork Belly | 10

Fried brussels, maple/bourbon glaze

Southern Style Oysters Rockefeller | 14

BH bacon, lump crab, spinach, swiss, pernod

Southern Charcuterie | 12/20

Local & house cured meats, artisan cheeses, grain mustard, house made pickles & jams

Fried Green Tomatoes & Bama Blue Crab | 14

BH bacon jam, wild arugula, shaved parmesan

Red Wine Braised Ox Tail | 11

House made pasta sheets, braised ox tail, horseradish crème fraiche, cremini mushrooms, braising jus

Crispy Duck Confit | 12

Citrus supremes, wild arugula, goat cheese, balsamic vinaigrette, pickled onion

Soup & Salads

Tuscan white bean soup | 8

Pancetta and fresh kale, basil pesto

Mixed Greens | 9

Goat cheese, priester's pecans, strawberries, satsuma orange vinaigrette

Wedge | 9

Baby iceberg, blue cheese, BH bacon, shaved red onion, baby tomatoes, buttermilk ranch

Caesar Salad | 8

Romaine hearts, brown butter croutons, shaved parmesan, crispy chicken cracklings

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Entrées

Seared Diver Scallops | 32

Mushroom risotto, wilted spinach, white truffle oil

16 oz. T-Bone | 42

Garlic and chive mashed potatoes, grilled asparagus, smoked tomato jam

Filet Mignon | 36

Brown butter basted fingerlings, roasted root vegetables, bordelaise sauce

Ashley Farms Chicken Breast | 24

Smoked mac and cheese w/ house bacon, grilled broccolini and pan sauce

Smoked Pork Stack | 20

Pulled pork, collard greens, sweet corn bread w/ house bbq sauce drizzle

Braised Leg of Lamb | 30

Ratatouille vegetables, confit potatoes, lamb jus

Fresh Catch of the Day | 32

Pesto Shrimp Buccatini | 24

Roasted tomatoes, shaved Parmesan