

Take out and delivery menu

- Duck confit salad
lettuces, apple, bleu cheese, orange vinaigrette 15-
- Roasted beef and vegetable soup 8- one pint
- Potato leek soup 8- one pint
- Split pea and ham soup 8- one pint
- Romaine lettuce with croutons, Parmesan and Caesar dressing 11-
- Poached Gulf shrimp with celery root remoulade 15-
- 211 House salad with field greens, baked Capriole Farm goat cheese, French
vinaigrette 12-

2nd

- Twelve ounce New York strip with Idaho potato, grilled local mushrooms
and demi glace 40-
- Garganelli pasta with local mushrooms, leeks, white wine cream and Parmesan 29-
- Roasted Bobwhite South Carolina quail with fingerling potatoes
and asparagus, poultry jus 32-
- Pan seared Canadian Halibut with potato puree, kale greens
and smoked bacon beurre blanc 36-
- Traditional meat Bolognese with fresh fettucinni, and Parmesan 28-
- Pan seared Joyce Farms chicken with mushroom risotto, truffle oil and Parmesan 30-
- Grilled filet mignon with potato gratin, haricot vert and demi glace 44-
- Grilled Berkshire pork chop with stoneground grits, asparagus and sauce Robert 32-