

FOR STARTERS

WILD MUSHROOM FLATBREAD // truffle butter, wild mushrooms, white cheddar, caramelized onions, fine herbs <b>V</b>	12
GRILLED ARTICHOKE // fresh artichoke, grilled with house remoulade <b>GF V</b>	12
CRISPY BRUSSELS SPROUTS // with paprika-spiked aioli <b>V</b>	10
FRENCH MARKET // cured meats, artisan local cheese, seasonal fruit, olives, cornichons, gourmet crackers	18
SOUP DU JOUR // Chefs Daily Creation	5/7

PETITE PLATES

WHISKEY SHRIMP // pan-seared Gulf shrimp, whiskey dijon cream sauce, grilled focaccia	18
MUSSELS PROVENCAL // PEI mussels, house pomodoro sauce, fresh basil, grilled focaccia	14
FILET & CROQUET // tenderloin medallions, house-made potato croquet, truffle butter, Béarnaise sauce. Served medium rare	18
MARINATED BEETS // over local greens with goat cheese, candied pecans, citrus vinaigrette <b>V GF</b>	12

SALADS

HOUSE STARTER SALAD // local spring mix, tomato, cucumber, onion <b>V</b>	6
TERRA HOUSE SALAD // baby spinach, candied walnuts, cranberries, granny smith apples, blue cheese, maple walnut vinaigrette <b>V</b>	10
KALE CAESAR // house pimento cheese croutons, house dressing, shaved asiago <b>V</b>	10
ISLE OF CAPRESE // heirloom tomatoes, fresh mozzarella, basil, balsamic reduction <b>V GF</b>	12
TAHITI CHICKEN SALAD // local lettuce, tropical fruit, tequila lime grilled chicken breast, citrus vinaigrette <b>GF</b>	16

\\\\\\ SPECIALTY ENTRÉES \\\\\\

MANDARIN GLAZED SALMON // pan seared, house glazed, mango salsa, wild rice, sugar snaps*	24
CHICKEN PROVENCAL // pan seared chicken breast, heirloom tomatoes, shallots, citrus pan sauce, sautéed spinach, herb farro	22
PASTA WITH PORCINI & PEAS // Gluten-free penne in a light creamy garlic parmesan sauce <b>V GF</b>	16
FRUTTI DI MARE // mussels, shrimp, scallops, swordfish, linguine, tomato, basil, white wine lemon butter sauce*	28
SEARED SCALLOPS // citrus beurre blanc, sugar snaps, porcini mushrooms, purple majesty* <b>GF</b>	34
GRILLED SEA BASS // puttanesca sauce, roasted fingerling potatoes, grilled asparagus* <b>GF</b>	38
GRILLED SWORDFISH // wild rice, sautéed spinach, avocado lime butter <b>GF</b>	28
MONTE CARLO // chicken breast, wild mushrooms, brandy cream sauce, asparagus, purple majesty	24
FILET MIGNON // truffle butter, wild mushrooms, grilled asparagus, roasted potatoes <b>GF</b>	34
HERB MARINATED LAMB // roasted shallot demi glaze, lemon and herb farro, grilled asparagus*	34
WEST TEXAS RIB EYE // purple majesty, sautéed spinach, horseradish creme fraiche* <b>GF</b>	28

SIDES // 6. ea

grilled asparagus \\ roasted potatoes \\ sautéed spinach \\ farro \\ sugar snaps \\ wild rice \\ purple majesty mashed potatoes

**MONDAY NIGHTS IN TUSCANY** // Each Monday night, Chef Anthony creates a signature Italian dish, paired with a wine glass selection from our award-winning collection, and serves with a Kale Caesar. Not to be missed! From \$29.95.

BEVERAGES

Iced Tea, Coke, Coke Zero, etc 2.25

San Pellegrino 3.50 \\ White Peach Lemonade 2.50 \\ GA Organic Ginger Ale: Verdant Kitchen, Savannah 4  
Coffee Drinks: Americano 3.50 \\ Espresso 3.25 \\ Cappuccino/Latte 6

Please see our award-winning Wine and Spirits Lists for wines, artisan cocktails, and drafts

OUR DESSERTS ARE ALL MADE IN HOUSE BY OUR PASTRY CHEF... ASK YOUR SERVER FOR TODAY'S LIST

**V** denotes a vegetarian item. **GF** denotes a gluten-free item. Please consult your server if you have any special dietary needs and we will do our best to accommodate you.

We proudly source our menu from local farms and makers

\*These items may be served undercooked. Eating raw or undercooked meat and fish can increase your risk of food borne illness.

An 18% service charge will be added to parties of 6 or more, as well as to unsigned credit card slips.