



Small Plates.

GULF SHRIMP COCKTAIL	19
Classic Cocktail Sauce. Wasabi Tartar Sauce.	
YELLOWFIN TUNA TARTARE	14
Thai Basil Sauce. Cilantro. Corn Tortilla.	
HOUSE-MADE GUACAMOLE	12
Fresh Corn Tortilla Chips. Lime. Chili.	
SHISHITO PEPPERS	9
Malden Salt. Lemon. Sour Cream. Cheddar.	
KALE SALAD	10
Bosc Pear. Smoked Almonds. Chèvre Goat Cheese. Pickled Red Onion. Burnt Lemon Vinaigrette.	
ROASTED BEET SALAD	12
Green Apple. Crème Fraîche. Fennel. Arugula. Honey-Dijon Vinaigrette.	
DEVILED EGGS	10
Whipped Yolk Aioli. Smoked Paprika. Chive.	
CRISPY MONTEREY BAY CALAMARI	9 / 14
Creole Remoulade. Lemon.	
ROASTED ACORN SQUASH	11
Fresh Ricotta Cheese. Spiced Honey. Toasted Pumpkin Seed.	
LIONI BURRATA	12
Fresh Mission Fig. Prosciutto di Parma. Arugula. Aged Modena Balsamic. Baguette.	
SMOKED WHITEFISH SALAD	12
Gem Lettuce. Everything Bagel Cracker. Cornichon.	
BACON WRAPPED DATES	12
Balsamic Reduction. Brazil Nut.	
CHARCUTERIE & CHEESE BOARD	20
Daily Selection From Salumenia Biellese & Murray's Cheese.	
TRUFFLE FINGERLING POTATOES	12
White Truffle Oil. Parmesan Cheese. Marchand de Vin Sauce. Chive.	
HICKORY ROASTED WILD MUSHROOMS	11
Grain Mustard & Bordelaise Sauce. Farmer's Cheese.	
CRISPY CAULIFLOWER	12
Aleppo. Tzatziki.	
CHICKEN WINGS	12
Nashville Style with Buttermilk Ranch Dressing. -or- Buffalo Style with Blue Cheese Dressing.	
KALE & ARTICHOKE DIP	14
Truffle. Warm Pita. Parmigiano Reggiano.	
CCC POUTINE	14
Smoked Beef Brisket. House-Made Fries. Cheddar Beer Cheese. Carolina BBQ Sauce. Scallion.	

Big Plates.

CHOPPED SALAD	16
Egg. Bacon. Arugula. Pearl Couscous. Sweet Corn. Pumpkin Seed. Heirloom Tomatoes. Shallot. Buttermilk Dressing. Add Avocado + 3. Add Chicken + 5. Add Salmon +7	
ALMOND CRUSTED SCOTTISH SALMON	29
Cauliflower Purée. Haricot Vert. Beurre Blanc.	
TOGARASHI SAKU TUNA	27
Swiss Chard. Shiitake Mushroom. Rice. Miso & Wasabi Aioli.	
YAKITORI CHICKEN BOWL	20
Soba Noodles. English Cucumber. Heirloom Carrots. Bell Pepper. Corn. Scallion. Sesame-Ginger Dressing.	
HICKORY ROASTED CHICKEN BREAST	24
Red Bliss Potatoes. Spaghetti Squash. Wild Mushrooms. Marsala Sauce.	
GRILLED 12OZ. BONE-IN PORK CHOP	26
Corn & Butter Bean Succotash. Corn Pudding.	
WILD MUSHROOM GNOCCHI	22
Smoked Ricotta. Trumpet Mushroom. Maitake Mushroom. Parmesan Cream. Aged Modena Balsamic.	
CCC CHEESEBURGER	20
Butter Lettuce. Tomato. NY Cheddar. Pickle. House Sauce. Brioche Bun. Hand-Cut Fries. Add Avocado + 3. Add Bacon + 5. Sub. Beyond Burger	
FILET MIGNON	44
8oz. Tenderloin. Truffled Fingerling Potatoes. Spinach. Garlic Confit. Bordelaise Sauce.	
BRAISED BONELESS BEEF SHORTRIB	32
Sweet Potato Purée. Crispy Brussels Sprouts. Benton's Bacon. Candied Pecan.	

Sides.

HARICOT VERTS	7
SAUTÉED SPINACH	7
BACON BRUSSELS SPROUTS	7
RED BLISS POTATOES	7
SWEET POTATO PURÉE	7
CORN PUDDING	7
FRENCH FRIES	7
SIDE SALAD	7