

TRINITY

TO SHARE WITH THE TABLE
 BAKED HARBISON - COW'S MILK CHEESE FROM JASPER HILL CREAMERY.....28
 grilled bread crackers seasonal fruit

APPETIZERS

HYDROPONIC MIXED GREEN SALAD.....11
 feta capers basil roasted garlic vinaigrette
 *add chicken breast or shrimp...12

CHILLED CREAM OF BASIL SOUP.....12
 cucumber avocado tomato

CRAB, APPLE & CUCUMBER SALAD.....17
 mint apple-wasabi sorbet

1/2 DOZ. RAW MURDER POINT OYSTERS.....16
 herbsaint mignonette

BROILED MURDER POINT OYSTERS.....17
 cayenne aioli panko flying fish roe

RICOTTA GNUDI.....14
 mushrooms muscadine wine parmigiano

CRISPY PORK BELLY.....14
 cilantro pickled onion creole caramel

FRIED GREEN TOMATOES.....12
 mojo sauce goat cheese red pepper puree

OCTOPUS CARPACCIO.....15
 squid ink aioli cajun caviar

DUCK CONFIT.....15
 tomatoes arugula duck fat potato

ENTRÉES

FRIED SOFT SHELL CRABS smoked corn pureé frisse bacon lardons.....38

TORN PASTA white wine sauce capers tomato artichoke parmigiano.....24

SEARED RED SNAPPER bok choy citrus butter pecans red onion jam.....29

HALF CHICKEN 3 WAYS roasted brussels sprouts & shallots natural jus.....28

BLACKENED LAMB CHOPS & LAMB MERGUEZ couscous yogurt mint.....36

CHOOSE YOUR STEAK roasted potatoes mushrooms truffle sauce.....40

GRILLED 8 OZ. WAYGU STRIP LOIN or 8 OZ. PRIME FILET MIGNON or
 PAN ROASTED 12 OZ. PRIME RIBEYE

SIDES

FRENCH FRIES
 BUTTERMILK AIOLI
 6

GRILLED ZUCCHINI
 PARMIGIANO
 8

CRAWFISH &
 FONTINA BEIGNETS
 12

COLLARD GREENS
 W/ BACON
 7