

APPETIZERS

CALAMARI 11

fried calamari, pickled peppers, remoulade, squid ink tuile

BISTRO BOARD 15

mozzarella, lavash, speck, pickled vegetables, warm bread, grape marmalade, smoked salmon dip

BRUSSELS SPROUTS 11

truffle honey, clemson blue cheese, fried brussel leaves

ISA'S FRENCH ONION SOUP 8

crostini's, bruleed gruyere cheese

CRISPY MUSHROOMS 10

green man fried stuffed mushroom, porcini, truffles

ESCARGOT EN CROUTE 12

garlic herb butter, puff pastry, sherry dressing

SALADS

ISA'S SALAD 13

grilled artichokes, shaved red onion, pistachios, fried green tomato croutons, goat cheese, honey champagne vinaigrette

WINTER CAESAR 12

winter greens, bread & butter croutons, radishes, parmesan

POACHED PEAR 13

spiced bartlett pear, candied pistachios, goat cheese, fennel, blood orange vinaigrette

add: chicken 5, 60 south salmon* 10, scallops* 12, vegan sausage 6

ENTREES

BRAISED BEEF BOLOGNESE 22

cavatappi pasta, torn mozzarella, fried sage leaves

JOYCE FARMS CHICKEN CITRON 19

citrus beurre blanc, capers, kale, sweet drop peppers, capellini

STEAK FRITES* 30

8 oz hanger steak, fresh cut fries, seasonal vegetables, house steak sauce

CEDAR SALMON* 24

cedar smoked sixty south salmon, seasonal vegetables

VEGAN SAUSAGE CACCIATORE 18

beyond sausage, tomato ragout, kale, pearl onions, pinot noir, grilled potatoes

SEARED SCALLOPS* 32

spiced carrot fettucine, mascarpone, pistachio, craisins, blood orange foam

HICKORY NUT GAP PORCHETTA* 23

old mill grits, bacon jam

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.