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TO START

Oysters*
raw | baked | fried

Ora King Salmon Crudo
grapefruit, ginger, cilantro

Steak Tartare*
potato rosti, egg yolk, horseradish

Calamari
artichoke, lemon aioli, basil

Sea Island Red Pea Dip
benne seed, chilli oil
buttermilk dressing, laffa

Country Ham Beignets
benton's ham, ricotta cheese
whole grain mustard

Lamb Ribs
pomegranate, skordalia
za'atar, mint

Texas Chili
cornbread, lime crème fraîche
cilantro

Shortrib Reuben
sauerkraut, russian dressing
gruyere cheese, marbled rye

SOUPS AND SALAD

Duck Gumbo
carolina gold rice, okra

Squash Soup
carrot fritter, chive oil
brown butter crème fraîche

Gem Lettuce Salad
mint, sesame, brioche, parmesan dressing
chicken +12 | salmon* +22

Endive Salad
goat cheese, cranberry, hazelnut
shallot vinaigrette

PASTAS

Ravioli
mushroom duxelle, port, parmesan

Pappardelle
lamb ragu, cherry tomato
pecorino, breadcrumbs

Potato Gnocchi
maine lobster, sunchoke
sauce américaine

ENTREES

Branzino*
cauliflower, preserved lemon
tahini vinaigrette

Ora King Salmon*
bok choy, coconut rice, green curry

Fried Chicken
peanut butter gravy, mashed potatoes
collard greens

Roasted Duck*
fregola sarda, arugula, fig, foie gras jus

Bacon Wrapped Pork Loin*
parsnip, swiss chard
honeycrisp apple, dijon jus

Steak Frites*
8oz hanger, fries, au poivre vert

Wagyu Tavern Burger*
wagyu beef, cheddar cheese
tomato, house pickles
french fries +4

STEAKS*

8oz. Filet Mignon

12oz. NY Striploin

16oz. Ribeye

Sauces: Au Poivre Vert, Bearnaise
Horseradish Cream

SIDES

Mashed Potatoes

French Fries

Spinach, Creamed or Sautéed

Parmesan Risotto

Mushrooms

Roasted Carrots

In Partnership with



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.