



REATHA'S

DINNER MENU

SMALL PLATES

Bread Service -International Selection of Breads, Hot Water Cornbread, Focaccia, Naan Bread, Herb
Boursin Cheese Butter, Richland Rum Syrup \$8

Hummus, Smoked Eggplant, Garlic Mushrooms, Grilled Okra, Naan Bread, Pita Chips \$12

Smoked Salmon, Potato Latkes, Herb Creme Fraiche, Beet Powder\$16

Tempura Miso Fried Artichokes, Okra, Shishito Peppers, Smoked Garlic and Roasted Chile Harissa Aioli
\$13

Souvlaki Chicken Kabobs , Cucumber-Heirloom Tomato Salad, Tzatziki \$16

Smoked Duck Ravioli, Carbonara, , Dried Shallots \$20

French Onion Soup, Boursin Cheese Grit Crouton, Pea Tendrils \$13

ENTRÉE SELECTIONS

Tod Mun Pla Thai Seasoned Catfish, Tamarind Hot Sauce, Cauliflower Coconut Grits, Curry Coleslaw
\$30

Harissa Grilled Cauliflower Steak, Mafe Sauce, Chickpea Dumplings, Blistered Heirloom Tomatoes,
Sautéed Kale \$26

Parisian Steak & Frites, Truffle Bearnaise Sauce, Farmed Root Vegetable Gratin \$MP

German Style Schweinshaxe Lamb Shank, Chocolate Stout Demi, Sweet potato Spaetzle, Char Roasted
Cabbage \$40

Moroccan Chicken Tagine, Marinated Olives, Saffron Vegetable Rice Pilaf, Crispy Spiced Chickpea
Garnish \$28

Seafood Cioppino, Cilantro-Lime Fiduea Pasta, Focaccia Bruschetta \$42

Mother Oreatha's Smoked Duck Pot Pie \$32

SALADS AND BURGERS

Mixed Green Salad, Kale, Shaved Carrot, Cucumbers, Tomatoes, Choice of Dressing \$10

Panzanella Burrata Collard Salad \$12

Nori Crusted Salmon Niçoise Salad \$24

Turkey Burger, Cranberry Mostarda, House Pickles, Tomato, Lettuce, Seasoned Fries, Sage Aioli \$17

Chicken Schnitzel Sandwich, Duck Bacon, Sweet Pickle Mayonnaise, Tomato, Lettuce, Seasoned Fries \$18

DESSERTS \$11

Chef Sade Mc Mullen of Sam and Izzy's Sweets and Chef Briana Riddock of Seasoning Bottle

Chocolate Chai Tiramisu

Yuzu Cream Pie

Persian Love Cake

Pecan Pie Baklava