

## Composed

Gnocchi	18
Potato gnocchi, mushrooms, pomodoro, parmesan	
Pan Seared Diver Scallops	28
Sweet pepper grits, crispy brussels, lemon	
White Truffle Penne	19
Artichoke, fennel, mushroom, parmesan	
Blackened Tuna	26
Creamed corn, spinach mushroom bacon sautéé	
Cassoulet	27
filet tips, roasted tomato, squash, zucchini	
Ravioli	26
cheese, smoked thyme & lemon ragu, basil purée	
Frogmore Stew	22
Yukon potatoes, corn, andouille, shrimp, crab	

## The Bonus

Lump Blue Crab	12
Garlic & Roasted Shallot Butter	3
Blue Cheese/Horseradish Butter	3
Sherry/Mushroom Reduction	4
Port Wine Demi Glace	4
Focaccia Bread	5
Caramelized Onions	4
5 oz Cold Water Tail	mkt
5 oz Springer Chicken Breast	7
Sautéed Gulf Shrimp	9
Diver Scallop (each)	6

## The Garden

House Mixed Field Greens	6
Grilled Caesar	7
Chopped "wedge"	7
Seasonal soup	5 / 9

## Out of the Pan

CAB Center Cut Filet 6/12 oz	27/51
Porcini Crusted Prime New York Strip	31
Pan Seared Atlantic Salmon	22
Crispy Skin Muscovy Duck Breast	31

## Into the Fire

22 oz CAB Ribeye	58
Berkshire 16 oz Two Bone Chop	34
Gulf Mahi Mahi	24
Bistro Medallion Skewers	20
Springer Farms Chicken Breast(2)	14

## Sides for the Table

Roasted Heirloom Carrots	9
Bacon & Garlic Mushrooms	9
Black Truffle Grits	10
Crispy Brussels	10
Baked Mac & Cheese	11
Grilled Asparagus	12
Cauliflower Gratin	10
Roasted Sweet Potatoes	8
Sautéed Green Beans	7
Smashed Yukon Potatoes	9
Tomato Pesto Couscous	11
Geneva's Cream Corn	9
Southern Hash	11
(mustard caviar, bacon, brussels, sweet potatoes)	
Loaded Roasties	12
(shredded potato, chive, bacon, cheddar)	

## Confections

Please ask your server for daily dessert selections

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*The idea behind The Putnam Room is to provide a casual dining experience that embodies the creativity and style of a chef-driven kitchen.*

*- Chef Chad Combs*

# The Putnam Room – Small Plates

Chef's Flatbread  
11

Crab Cakes  
grilled lemon,  
caper aioli  
13

Hot Shrimp Saison  
gulf shrimp, house  
bacon, shallot,  
garlic, saison  
12

Mojo Mahi Mahi Tacos  
pickled cabbage, mojo  
aioli, jalapeno,  
tomato, cilantro  
14

Tuna Poke  
diced tuna, scallion,  
cashew, cilantro,  
daikon, taro chips  
13

Truffle Fries  
shaved manchego,  
smoked tomato aioli  
8

Wagyu Short Ribs  
Mediterranean braise,  
truffle grits, tomato  
bacon compote  
13

The Dip  
house bacon, artichoke,  
brie, cream cheese,  
sour cream, garlic  
12

Proper Shrimp & Grits  
garlic, shallot,  
mushroom, house bbq,  
bacon, cajun spice  
12

Caprese Focaccia  
baby mozzarella, basil,  
roasted tomato, olive  
oil, balsamic  
12

Ceviche  
(Seasonal Styles)  
MKT

Baked Apple & Brie  
granny smith apples,  
brie, balsamic honey,  
grilled flatbread  
11

Those Wings in  
That Stuff™  
heirloom carrot slaw,  
blue cheese celery dip  
11

Stuffed Baby Bellas  
four-cheese stuffing,  
roasted shallot &  
black garlic butter  
13

House Bacon  
bourbon, maple  
& mustard gastrique,  
apple slaw  
11

Low Country  
Mac & Cheese  
gulf shrimp, blue crab,  
country ham, scallion  
16

Beef Carpaccio  
shaved beef tender,  
truffle aioli, pickled  
mustard seed,  
black pepper  
14

Quesadilla  
spinach, roasted  
tomato, mushroom,  
white cheddar  
11

Cheese & Charcuterie  
prosciutto, manchego,  
Kalamata, focaccia  
11

Oysters  
On the half shell  
or Baked w/ bacon,  
boursin, jalapeno (+5)  
or Grilled w/ garlic,  
parm, chive, butter (+3)  
MKT

