

# Dinner Menu

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## Malias` s Signatures



### Starters

#### **Baked Feta 12**

heirloom tomatoes | aleppo | oregano  
evoo | sour dough

#### **Steak Salad 18**

beef tornados | local greens | red  
wine reduction | mozzarella

#### **Lamb Chops 20**

mint chimichurri | red wine demi  
glace

### Entrees

#### **Pork Scallopini 28**

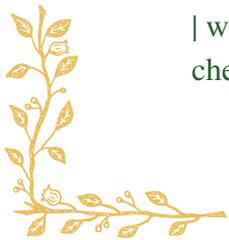
artichoke hearts | roasted red peppers  
| wild mushroom demi glace | goat  
cheese

#### **Beef Short Ribs Romesco 38**

baby spinach | crushed red pepper  
ricotta | basil | polenta

#### **Crispy Duck 35**

jasmine rice | asian bbq



### Small Plates

#### **Mussels 16**

pinot blanc | lemon thyme  
serrano cream | toasted baguette

#### **Blue Crab 18**

saffron sherry aioli | shaved fennel  
meyer lemon

#### ~~Ostrich Carpaccio 18~~ *Coming Soon!*

~~pickled blueberries | aged parmesan  
turmeric aioli | truffle powder~~

#### **Stuffed Dates 14**

chorizo | basque pepper coulis  
creme fraiche | black pepper bacon

#### **Chicken Liver Pate 14**

quince jam | calabrian chills | ale  
mustard | cornichons

#### **Pig "Wings" 14**

brown sugar bourbon | ipa pickles

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions before ordering.*

## Soups ✨ Salads

### **Huckleberry Cornbread 5**

sorghum aleppo butter-

### **Green Jacket Salad 12**

romaine & iceberg | green onion | parsley  
| tomatoes | toasted pita | house dressing

### **Wedge Salad 12**

sweet & spicy bacon | pickled onions |  
cherry tomatoes | bleu cheese dressing

### **New England Clam Chowder 10**

old bay cracker | tabasco

### **Caesar 10**

speck alto | aged parmesan | traditional  
dressing

## Entrees

### **Alaskan Halibut 42**

crab crush new potato | roasted  
red pepper | meyer lemon beurre  
blanc

### **Salmon en Croute 32**

smoked potato | rosemary | charred  
broccolini | champagne dill veloute

### **Filet Mignon 38**

6oz | béarnaise | pomme frites |  
cabernet ketchup

### **Delamónico Ribeye 46**

14oz | robuchon potatoes | sweet  
pepper collard greens | cornbread  
pudding

### **Carolina Bison 36**

charred corn | jalapeño | chimichurri |  
scallion salad

### **Schnitzel 28**

german potato salad | pickled beans |  
porcini mushroom sauce | charred  
lemon

### **Chicken Cordon Bléu 28**

parma ham | swiss | béchamel |  
robuchon potato

### **Wild Boar 34**

Osso buco | saffron risotto | heirloom  
carrots | shiitake mushrooms | natural  
jus

*“At its core, being a chef isn’t just about cooking—it’s about hospitality. It’s about creating an experience, making people feel welcomed, cared for, and inspired through food. Every plate that leaves this kitchen is an extension of that belief. Thank you for allowing us to serve you.”*

— Chef Justin Hayes