

## Hot Soups

---

CHARLESTON SHE CRAB SOUP twenty-year aged sherry, lump crab garnish

LOBSTER BISQUE roasted garlic croutons

ROASTED SHRIMP BISQUE crispy capers

ROASTED CORN CHOWDER smoked mussels

WISCONSIN BEER CHEDDAR SOUP crushed pretzel

ROASTED TOMATO BASIL basil oil

POTATO LEEK SOUP julienned wontons

CREMINI BISQUE fried leeks, crème fraîche

ROASTED CAULIFLOWER SOUP turmeric infused oil

THAI CURRY SOUP coconut, shiitake mushroom

## Cold Soups

---

WINTER SQUASH BISQUE grilled pear salsa, nutmeg crème fraîche

SWEET COCONUT & GINGER SOUP crispy scallions

CHILLED YELLOW TOMATO GAZPACHO habanero-lime crème fraîche

CHILLED SUMMER GAZPACHO lump crab meat, balsamic reduction

CHILLED CUCUMBER-DILL SOUP crème fraîche

CHILLED MELON CONSOMME balsamic salted rim