

Soup of the Day \$6

Selection of Homemade Breads & Whipped Honey Butter \$5 v

Arugula Salad, Crispy Prosciutto, Burrata Cheese, Candied Pecans, Melon Vinaigrette \$10 gf/vo

Butter-Poached Pear, Frisée, Goat Cheese, Almonds, Butter-Honey Dressing \$9 gf/v

Creamy Mascarpone Polenta, Fava Beans, Asparagus, Corn, Pea Shoots, Fried Egg \$9 gf/v

Soy-Braised Beef Short Rib, Brussels Sprouts, Radish, Broccoli Rabe \$11

Citrus-Hoisin Chicken Wings, Ranch Dressing, Celery, Fried Garlic \$10 gfo

Fried Oysters & Ramp Remoulade \$11 gfo

Steak Tartare, Green Tomato Relish, Egg Yolk, Toast* \$10 gfo

Steamed Mussels, Crab, Sausage, Shishito Peppers, Apple Cider, Grilled Bread \$12 gfo

Charcuterie Plate, Homemade Pickles, Hushpuppies \$12 gfo

Cheese Plate \$10 gfo Combination Charcuterie & Cheese \$17 gfo

ENTRÉES

Pasta Bolognese with Ricotta Cheese \$16

Jumbo Lump Crab Cakes, Marble Potatoes, Bacon, Asparagus, Mushrooms, Malt Aioli \$26 gf Seared Scallops, Sunchokes, Butternut Squash, Shishito Peppers, Pork Belly, Gochujang \$26 gfo Pan-Roasted Trout, Dirty Farro, Chicken Livers, Sausage, Crawfish Butter Sauce \$24 Spicy Chickpea & Quinoa Bowl, Pickled Vegetables, Ramp Chimichurri, Fried Egg \$14 v/gf Grilled Pork Loin, Loaded Mashed Potatoes, Asparagus, Black Garlic Brown Butter \$22 gfo Roasted Grouper, Carrots, Broccoli, Squash & Zucchini, Burnt Honey Vinaigrette \$24 gf Steak Special available nightly \$ Market Price

SANDWICHES served with choice of mixed greens or French fries (or sub any of the below sides for \$2) Double Cheeseburger, Kimchi Mayo, Lettuce, American Cheese* \$12

Veggie Burger, American Cheese, Lettuce, Pickled Red Onion, Black Garlic Aioli $\,$ \$11 $\,$ ν

Fried Chicken Sandwich, Honey Mustard, Pickles \$12

SIDES TO SHARE

Mac 'n' Cheese, Bacon \$6 vo

Fried Brussels Sprouts, Spicy Honey, Peanuts \$5 gf/v