

Cocktails

Mimosa Carafe | bottle of freixenet & 1/2 liter of oj 18

Bloody Mary | garden infused vodka, zing zang 8

Salty Dog | vodka, grapefruit, salt rim 7

Beerмосa | miller lite, oj 4

Manmosa | freixenet, vodka, oj 9

Fuzzy Navel | vodka, oj, peach nectar 8

Honey Badger | buffalo trace, honey, lemon juice 9

Velvet Vacation | coconut rum, velvet falernum,
peach, mango 8

Oysters

Oysters on the 1/2 Shell mkt*

We always do our best to ship in the best oysters from the Northeast, Virginia, Carolinas, the Gulf, and even the Northwest. Find our selection online daily.

Chargrilled Oysters | garlic, parmesan, parsley 13

Snacks

Smoked BLT Deviled Eggs 10

Buttermilk Biscuits & Sausage Gravy 6

Dirty Pig Fries | braised pork, greens, onions, parmesan, sriracha 13

Butcher's Platter | selection of prepared meats, artisan cheese, pickles, accoutrement 28



Soups & Salads

Cauliflower~Carrot Soup | pepitas, crystal hot sauce 8 GF

Oyster Stew | bacon, potatoes, leeks, scallop cream 13 GF

Arugula Salad | bleu cheee, honey pecans, apples,
grilled onion, balsamic vinaigrette 8
~add grilled chicken 8, grilled shrimp 12, salmon 12, crab cakes 14~

Sandwiches

Chicken Biscuits | fried chicken breast, cheddar, tabasco
honey, house dill pickles 10

Black Bean Burger | lettuce, tomato, goat cheese 13

Avocado "Grilled Cheese" Toast | swiss, tomato, red
onion, cilantro, radish, cotija 13

Fried Egg Sandwich | bacon, lettuce, tomato, swiss,
wheat toast 12*

Pimento Cheeseburger | claybrook farms beef, lettuce,
tomato, house b&b pickles 15*
~add bacon 1.5, egg 3, jalapeños .5~

Sides

Buttermilk Biscuit 2

Pecan Waffle 4

Smoked Bacon 4

Two Eggs 5

Breakfast Sausage 4

Sweet Potato Hash 5

Hanna Farm Grits 5

Wheat Toast 3

Eggs

Brisket Hash | fried eggs, onions, peppers, sweet
potatoes, henry bain sauce 16*

Crab Cake Benedict | poached eggs, buttermilk
biscuit, hollandaise 16*

Huevos Rancheros | sunny eggs, onions, peppers, chili
sauce, sour cream, jalapeños, tortillas 12*

Farmer's Market Frittata | 3 eggs, artichoke, kale,
tomatoes, goat cheese, potatoes 11

The Ordinary | 2 eggs any style, hanna farm grits,
bacon or breakfast sausage, buttermilk biscuit 11*

Entrées

Shrimp & Grits | country ham, house sausage,
tomatoes, parsley, hanna farm grits 19

Chicken & Waffle | fried chicken breast, pecan waffle,
bourbon syrup 13

Brioche French Toast | bourbon maple syrup, honey
pecans, apple butter, bacon, whipped cream 11

Steak & Eggs | 7oz ribeye, 2 eggs, sweet potato hash,
hollandaise 23*

Executive Chef | Ryan Trimm

Chef de Cuisine | Marisa Griffith

Director of Operations | Johnny Lawrence

*Consuming raw or undercooked meats may increase your risk of food borne illness. Please notify your server of any food allergies in your party. Please be aware that peanuts are sometimes used in our kitchen. We are happy to accommodate vegan and gluten free diets.