



## Snacks

Green Goddess Deviled Eggs | paprika oil, fried capers 10 GF

Chilled Spring Pea Soup | mint, fried shallots 6 GF

Oyster Stew | bentons bacon, potato, leeks, gulf oyster 11 GF

Arugula Salad | bleu cheese, apples, pecans, grilled red onion, balsamic 9 GF

Claybrook Farms Beef Carpaccio | dijonaise, parmesan, pickled okra 13

Charcuterie | assortment of house prepared meats and accoutrement 15

Cheese | assortment of artisan cheese and accoutrement 16

Butcher's Platter | charcuterie, cheese, accoutrement 29

## Vegetables

Stuffed Acorn Squash | kale, mushrooms, tomato, onion, mozzarella 14

Shakshuka | spiced tomato sauce, kale, squash, fennel, poached egg 13

Dirty Brussels | bentons bacon, pecans, blue cheese, cider vinegar 14

General Tso Cauliflower | coconut rice, sesame seeds 14

## Small Plates

Smoked Chicken Thigh | roasted brussels, dijon maple glaze 14 GF

Chorizo & Goat Cheese Risotto | bluff city fungi mushrooms 15

Sea Scallops | purple sweet potato, roasted cauliflower, crispy kale 17GF

## Entrees

Hosin Glazed Duck | parsnip puree, sauted kale 25

Shrimp & Grits | sausage, country ham, tomatoes, hanna farm grits 29 GF

Fresh Catch | turmeric roasted beets, carrots, coconut rice, cranberry mustard gastrique 30 GF

Steak Frites | 14 oz. ribeye, truffled fries, sweet grass demi 41 GF

Pan Fried Bone in Pork Chop | sweet potato hash, henry bain sauce 32



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. Please inform your server of any allergy our staff should be aware of.