

DINNER

SMALL PLATES

- Ⓞ SEARED SEA SCALLOPS — 15
KEY LIME VINAIGRETTE SLAW, BLOOD ORANGE FOAM

- BLUE CRAB CAKE — 15
HABANERO GINGER AIOLI

- Ⓞ BLISTERED SHISHITO PEPPERS — 10
KEY LIME HONEY, PAPRIKA SEA SALT

- FRIED GREEN TOMATOES — 9
KOHLRABI AND ANCHO CHILI KIMCHI

- Ⓞ CHARCUTERIE — 17
SELECTION OF ARTISAN MEATS, CHEESES, ASSORTED ACCOUTREMENTS
+ add ½ bottle Ferrari Carano Fumé Blanc for \$13

- Ⓞ CHILE RELLENO — 10
ROASTED POBLANO, RED AND WHITE QUINOA, MANCHEGO, SHIITAKE, CITRUS CREMA

- BLACK-EYED PEA HUSH PUPPIES — 8
HORSERADISH TARTAR SAUCE

- Ⓞ * DUCK BREAST — 17
BROWN BUTTER CARROTS, SEARED MAITAKE MUSHROOMS, BOURDELAISE

- TAPENADE — 8
KALAMATA OLIVES, CAPERS, GARLIC, BASIL, MINT, NAAN BREAD

- Ⓞ HALLOUMI BRUSCHETTA — 13
HEIRLOOM TOMATO, BASIL, GARLIC, OLIVE OIL, BALSAMIC REDUCTION ON SEARED HALLOUMI

ENTRÉES

- CHICKEN FRIED STEAK — 24
HORSERADISH MASHED POTATOES, CARAWAY-BRAISED MUSTARD GREENS, SHIITAKE CHORIZO GRAVY

- BRAISED PORK OSSO BUCO — 23
ROASTED CAULIFLOWER PEPPER JACK MAC & CHEESE

- Ⓞ ARCTIC CHAR — 25
SAUTÉED PURPLE KALE, BRUSSELS SPROUTS, CILANTRO RED WINE REDUCTION

- FISH & CHIPS — MARKET PRICE
HORSERADISH TARTAR SAUCE, MALT VINEGAR

- Ⓞ HANGER STEAK — 26
ROASTED SWEET POTATO FINGERLINGS, SALSA VERDE

- Ⓞ LAMB PORTERHOUSES — 26
MARINATED IN ROSEMARY AND SAGE, SERVED WITH ROASTED PURPLE POTATOES, CARROT PURÉE, PANCETTA CRISP

- Ⓞ SHRIMP & GRITS — 23
GREEN TOMATO MARINARA, MANCHEGO GRITS, PANCETTA CRISP

- Ⓞ BELUGA LENTIL CURRY HASH — 18
BELUGA LENTIL, SWEET POTATO, ROASTED CAULIFLOWER, HEIRLOOM TOMATO, GREEN CURRY, SUNNY SIDE EGG

- Ⓞ CHEF JOE'S RAINBOW BOWL — 19
AMARANTH, SEASONAL GREENS, LEMON OIL, PICKLED BLUEBERRY, BLACK-EYE PEAS, ROASTED ACORN SQUASH, WATERMELON RADISHES, SEASONAL FRUIT

ON BREAD

- CUBAN — 14
MOJO-BRAISED PORK, HAM, SWISS, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES

- * BIG B. BURGER — 14
CERTIFIED HUMANE BEEF, BACON TOMATO JAM, WHOLE GRAIN MUSTARD, HOUSE MADE PICKLES, FRIED KALE, BRIOCHE BUN

FROM THE GARDEN

- CAESAR — 4 / 8
ROMAINE, CAESAR DRESSING, PARMESAN, HOUSE MADE CROUTONS

- Ⓞ KALE — 5 / 9
BABY KALE, ALMONDS, EDAMAME, DRIED CRANBERRIES, GOAT CHEESE, LEMON SHALLOT VINAIGRETTE

- Ⓞ WATERMELON BEET — 6 / 10
ROASTED BEETS, WATERMELON, PURPLE KALE, GOAT CHEESE, TOASTED CUMIN VINAIGRETTE

- Ⓞ THE B — 6 / 10
MIXED GREENS, BACON, FETA, GREEN ONION, TOMATO, ROASTED RED PEPPERS, MARINATED ARTICHOKE, SPROUTS, BALSAMIC VINAIGRETTE

ADD-ONS & SIDES

- + CRAB CAKE — 8
- + SEARED SHRIMP (5) — 5
- + SEARED SCALLOP — 6
- MAC N CHEESE — 5
- BRUSSELS SPROUTS — 5
- SWEET POTATO FINGERLINGS — 5

** Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Warning for those with Celiac Disease or extreme sensitivity to gluten: Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles. While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens. Please notify your server of any food allergies.*