

# DINNER

## SMALL PLATES

- Ⓞ SEARED SEA SCALLOPS — 15  
KEY LIME VINAIGRETTE SLAW, CILANTRO RED WINE REDUCTION
- BLUE CRAB CAKES — 15  
HABANERO GINGER AIOLI
- Ⓞ BLISTERED SHISHITO PEPPERS — 10  
KEY LIME HONEY, PAPRIKA SEA SALT
- FRIED GREEN TOMATOES — 9  
CAJUN REMOULADE, GOAT CHEESE, BALSAMIC REDUCTION
- LOCAL FROMAGE — 14  
SELECTION OF LOCALLY SOURCED CHEESES, CAPITAL BEE CO HONEYCOMB, AUSPICIOUS BAKING CO ARTISANAL CRACKERS, ASSORTED ACCOUTREMENTS  
+ add ½ bottle Ferrari Carano Fumé Blanc for \$13
- BLACK-EYED PEA HUSH PUPPIES — 8  
HORSERADISH TARTAR SAUCE
- Ⓞ SOUTHERN STUFFED PEPPERS — 10  
SAUSAGE, OKRA, SAVANNAH RED RICE, QUINOA, PEPPERJACK CHEESE
- \* DUCK BREAST — 17  
BROWN BUTTER CARROTS, SEARED SHIITAKE MUSHROOMS, SOY REDUCTION
- 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 — 15  
HORSERADISH MASHED POTATOES, BRAISED MUSTARD GREENS, SHIITAKE CHORIZO GRAVY
- BRAISED PORK OSSO BUCO — 23  
ROASTED CAULIFLOWER PEPPER JACK MAC & CHEESE
- Ⓞ SALMON — 23  
SAFFRON RICE, BRUSSELS SPROUTS, LEMON DILL CREAM SAUCE
- FISH & CHIPS — 15  
FRIED HADDOCK FILET, HORSERADISH TARTAR SAUCE, MALT VINEGAR
- Ⓞ RIBEYE — 26  
ROASTED SWEET POTATO FINGERLINGS, ASIAGO BALSAMIC BROCCOLINI, STEAK BUTTER
- Ⓞ LAMB PORTERHOUSES — 24  
MARINATED IN ROSEMARY AND SAGE, SERVED WITH ROASTED PURPLE POTATOES, CARROT PURÉE
- Ⓞ SHRIMP & GRITS — 20  
MANCHEGO GRITS, WHITE WINE CREAM SAUCE, TASSO HAM, CHERRY HEIRLOOM TOMATOES, BRAISED MUSTARD GREENS
- Ⓞ BELUGA LENTIL CURRY HASH — 18  
BELUGA LENTIL, SWEET POTATO, ROASTED CAULIFLOWER, HEIRLOOM TOMATO, GREEN CURRY, SUNNY SIDE EGG
- Ⓞ THE BUDDHA BOWL — 17  
RICE QUINOA BLEND, BEETS, GOLDEN BEETS, BUTTERNUT SQUASH, BAKED KALE, TOASTED PUMPKIN SEEDS, DRIED CRANBERRY, PICKLED WATERMELON RADISH, LEMON SHALLOT VINAIGRETTE

## 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, CHOICE OF SIDE

## FROM THE GARDEN

- CAESAR — 4 / 8  
ROMAINE, CAESAR DRESSING, PARMESAN, HOUSE MADE CROUTONS. ADD SALMON, CHICKEN, SHRIMP, OR STEAK FOR \$5
- Ⓞ KALE SALAD — 5 / 9  
ALMONDS, EDAMAME, DRIED CRANBERRIES, GOAT CHEESE, LEMON SHALLOT VINAIGRETTE
- Ⓞ FALL NIÇOISE — 6 / 10  
SWEET POTATO, HARICOT VERT, CHERRY HEIRLOOM TOMATO, KALAMATA OLIVE, RED ONION, BOILED EGG, RED WINE FETA 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 — 8
- MAC N CHEESE — 4
- BRUSSELS SPROUTS — 5
- SWEET POTATO FINGERLINGS — 5
- BROCCOLINI — 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.