



soup & salad

crab bisque
lump crab,
sherry wine, cream
9

tomato soup
smoked tomato popcorn,
grilled cheese
8

fried green tomato
fresh mozzarella, balsamic air,
petite greens
9

caesar salad
romaine, parmesan, crouton, garnishes
9

beet salad
roasted beet, orange, honey ricotta, pistachio, rocket
10

taste & share

calamari
lemon aioli, tomato, sweet chili
13

tater hotdish
winter vegetables, veloute, beef, carr valley cheddar
9

oysters
rockefeller,
hollandaise, sambuca
18

mushroom risotto
forest mushrooms, spiced pecans,
shaved radish, parmesan
9

crab cake
mustard butter,
tomato jam
14

shrimp & grits
low country cheddar grits,
honey bbq, benton's ham
13

mac & cheese
taleggio cheese, torchicco pasta,
black truffle gratin
9

rock shrimp
melon, country ham,
sweet aioli, chili oil
13

cubano
duroc pork, shaved ham, spicy mustard, compressed cucumbers, cilantro
12

mains

fish of the day selection
spaghetti squash, petite carrot, citrus supreme, fennel pollen
26

fire roasted pork loin
sweet potato pave,
green tomato chow chow, natural jus
34

georges bank sea scallops
acorn squash, saffron rice,
avocado, scallion
30

usda prime bone-in ny strip
vidalia onion rings,
bordelaise, tomato
40

wild acres hen
half rotisserie chicken,
mac & cheese, chicken jus
24

salmon
banana fingerling potato,
butternut squash hollandaise
26

flat iron steak
brussels sprouts, mashed potatoes,
mushroom pan gravy
30

sides

9

honey glazed spaghetti squash • mashed potatoes • winter inspired vegetable • asparagus • parmesan truffle frites

executive chef • peter stine | executive sous chef • john f. mullen