



SMALL PLATES

Crab Cake*	pan seared, braised collard greens, roasted apple, confit pork belly, piccalilli relish	16
Confit Wings GF	jerk spice rub, mango sauce	10
Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta GF	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	9
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon	13
Baked Shrimp GF	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16
Seasonal Flatbread	seared spinach, mushroom, goat cheese, fried shallot	11
Grilled Oyster Bienville	tasso ham, bacon, bell pepper, aged parmesan	12

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 7 | shrimp 12 | crabcake 14

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Butternut Soup GF	winter herbs, brown butter	cup 5 bowl 8
Brussels Sprouts GF	brussels sprouts, hearty greens, granny smith apple, bacon rillions, pecorino, sherry maple vinaigrette	10
Garden Vegetable GF	mesclun greens, shaved seasonal vegetables, cherry tomato, lemon vinaigrette	9
Beet Salad GF	baby candy striped and yellow beets, baby arugula, brûléed goat cheese, toasted walnuts, banyuls vinaigrette	13
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	11

ENTREES

Shrimp & Grits	grilled local shrimp, anson mills grits, lowcountry style sauce	28
Blackened Grouper GF	clams, fennel & potato hash, roasted roma tomato, saffron cream sauce	Mkt
Grilled Lamb Loin GF	seared cipollini onion, lentil & wine stewed date puree, spiced baby carrot, yogurt, toasted pistachio	35
Cioppino* GF	local seafood, seasoned tomato broth, roasted fennel, cherry tomato, bell pepper, fingerling potato	25
N.Y. Strip Loin* GF	revier cattle premium reserve black angus, celery root puree, garlic mashed potato au gratin, braised swiss chard, oregano chimichurri	34
Fresh Catch*	locally caught, chef's daily preparation	Mkt
Gnocchi Bolognese	aged parmesan, fried sage	21
Roasted Winter Squash GF	celery root, braised greens, fennel, goat lady dairy cheese, currant & black garlic vinaigrette, ras el hanout spice, pepitas	20

A LA CARTE SIDES

Corn Bread	sorghum butter	5
Cheese Fritters	fried pimento cheese, buttermilk ranch	5
Roasted Cauliflower GF	capers, kalamata olives, radicchio, roasted garlic, za'atar spice	5
Braised Collards GF	roasted apple, confit pork belly, piccalilli relish	6
Cheesy Grits GF	anson mills grits, cheddar, mascarpone	6
Sweet Potato GF	wood fired, ricotta salata, toasted sunflower seeds, cumin yogurt	5
Brussels Sprouts GF	seared brussels sprouts	5

GF Gluten Friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

