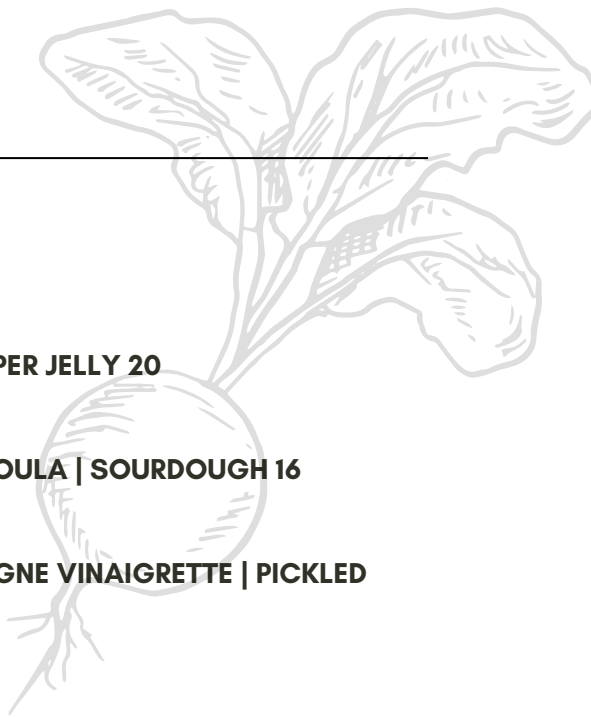


STARTERS



APPETIZERS

CRAB BEIGNETS - JUMBO LUMP GULF CRAB | BEURRE BLANC | PEPPER JELLY 20

RADISHES - CONFIT RADISHES | WHIPPED GOAT CHEESE | CHERMOULA | SOURDOUGH 16

FRIED GREEN TOMATOES - LUMP CRAB | GULF SHRIMP | CHAMPAGNE VINAIGRETTE | PICKLED OKRA | BUTTERMILK HERB DRESSING 21

FLATBREAD - HOUSE MADE FLATBREAD | CHEF’S SELECTION WEEKLY 18

BRUSSELS SPROUTS - HOUSE CAESAR | CAPERS | CORN BREAD CRUMBLE | GRANA PADANO 14

PORK BELLY - SMOKED NC HERITAGE PORK BELLY | STEEN’S CANE SYRUP GLAZE | CHERMOULA | PICKLED FIGS 18

SALADS | SOUPS

AUTUMN SALAD - LOCAL MIXED GREENS | SLICED APPLE / PEAR | CANDIED LOUISIANA PECANS | PICKLED RED ONIONS | GOLDEN BEETS | POINT REYES BLUE CHEESE | SEASONAL RADISHES | CHOICE OF DRESSING

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

FIG SALAD - BLACK MISSION FIGS | WHIPPED GOAT CHEESE | LOCAL HONEY | HERBS FROM THE GARDEN | POMEGRANATE BALSAMIC | TOASTED SOURDOUGH 16

KALE CAESAR - SHREDDED KALE | HOUSE MADE CAESAR | CAPERS | GRANA PADANO | CORN BREAD CRUMBLE 16

RECOMMENDED ADD-ONS **CHICKEN | SHRIMP | LUMP CRAB 7 | 8 | 9**

BEETS AND BURRATA - PICKLED GOLDEN BEETS | BURRATA | FRESH HERBS | LOUISIANA PECANS | CARA CARA VINAIGRETTE 20

SHE CRAB BISQUE - CUP OR BOWL 8/10

DRESSINGS: GREEN GODDESS, COMEBACK, RANCH, CARA CARA VINAGRETTE, CAESAR

Consumer notice: Menu prices reflect our cash price. Bill includes a 3.5% non-cash adjustment for using credit cards. We offer savings when paying with cash.

DINNER

ENTRÉES

Proteins

Steak - 6 oz. Fall Spice Rubbed Filet | House Made Garlic Mashed Potatoes | Demi Glace 48*

*Recommended add-ons **Shrimp | Lump Crab 8/9***

Pairs with Alexander Valley Cabernet

Duck - Indiana Duck Breast | Cherry Jus | Autumn Squash and Heirloom Bean Succotash Collard Chips 38

Pairs with J Lohr Pasa Robles Merlot

Radish Burger - 8 oz Georgia Wagyu Patty | House Pickles | Comeback Sauce | Pickled Red Onions | American Cheese | Lettuce 21*

Served with hand-cut Rosemary Fries

Add Egg 1

Add Benton's Bacon 2.5

Pairs with Fly Llama FLYPA

Short Rib - Barq's Braised Short Rib | Marsh Hen Gouda Grits 42

Pairs with La Posta Malbec

Double Cut Pork Chop - 16 oz Grilled Chop | Slow-Cooked Collards | Spicy Salsa Macha 39

Pairs with Pighin Pinot Grigio

Pastas & Seafood

Butternut Squash Ravioli - Whipped Squash Stuffed Pasta | Brown Butter Cream | Benton's Bacon | Louisiana Pecans | Thyme 28

*Recommended add-ons **Shrimp | Lump Crab 8 | 9***

Pairs with Raeburn Chardonnay

Mushroom Gnocchi - Hand Rolled Potato Dumplings | White Wine Cream | Chef's Choice Mushroom Selection | Sage from the Garden 28

*Recommended add-ons **Chicken | Shrimp 7 | 8***

Pairs with Poppy Pinot Noir

Fresh Gulf Fish - Fresh Gulf Catch | Cauliflower Soubise | Turmeric Beurre Blanc | Chermoula 38

*Recommended add-ons **Shrimp | Lump Crab 8 | 9***

Pairs with Louis Jadot Bourgogne Chardonnay

Shareable Sides

Slow-Cooked Collard Greens 8

Brussels Sprouts | Caesar | Cornbread Crumble 9

Butternut Squash and Heirloom Bean Succotash 8

Hand-Cut Rosemary Fries 7

Marsh Hen Mills Gouda Grits 9

Garlic Mashed Potatoes 8

Groups of 6 or more are assessed an automatic gratuity of 20%

*Consuming undercooked poultry, beef, or shellfish can increase your risk of food borne illness, especially if you have certain medical conditions.

DINNER