



## INDIVIDUAL

- GULF SEAFOOD CHOWDER 8**  
snapper, redfish, clams, tomato broth
- CORNMEAL CRUSTED GULF OYSTERS 15**  
pollard milling co. corn meal, lemon, parsley, remoulade
- BAYOU LA BATRE CRAB CAKES 14**  
southern slaw, sea salt aioli
- FRIED GREEN TOMATOES 11**  
beeler's bacon, house pimento cheese
- PERUVIAN STYLE SHRIMP COCKTAIL 10**  
tomato, jalapeños, cilantro, shaved onion

## FOR THE TABLE

- GULF CRAWFISH REMOULADE 12**  
marinated tomato salad, cucumber, shaved onion
- MARINATED BLUE CRAB CLAWS 12**  
peppadew peppers, cilantro lime vinaigrette
- BEEFSTEAK TOMATO & PESTO FLATBREAD 10**  
local tomatoes, organic micro basil
- HOUSE MADE LAMB SAUSAGE FLATBREAD 12**  
feta, pickled onions, dill yogurt, coconut curry
- ARTISAN CHEESE & CHARCUTERIE BOARD 16**  
daily accompaniments

## THE GARDEN

- GRATITUDE FARMS BUTTER LETTUCE SALAD 9**  
shaved carrots, cucumber, tomato, green onion, red wine vinaigrette
- SPINACH, SMOKED BACON, & FRIED EGG 10**  
local farm egg, buttermilk blue cheese dressing
- GRILLED HEART OF ROMAINE 10**  
cherry tomato, aged balsamic, creamy caesar
- BABY BEET, WALNUT & FETA 11**  
roasted tri-color beets, arugula, sherry vinaigrette

## THE GRILL

- CERTIFIED ANGUS FILET OF BEEF 38**  
whipped potatoes, mushrooms, roasted asparagus, bordelaise sauce
- GRILLED BERKSHIRE PORK CHOP 31**  
braised greens, black eye pea gratin, peach pepper jus

## THE OVEN

- BACON WRAPPED STUFFED TROUT 35**  
lump crab stuffing, tabouli, sauce almondine
- SPRINGER MOUNTAIN "BRICK CHICKEN" 27**  
glazed carrots, pearl onions, sauteed mushrooms, lemon herb jus
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 32**  
habersham farms red flint grits, provencal tomato, balsamic-portobello mushroom, arugula
- FETTUCINE BOLOGNESE 28**  
veal, pork, and beef sauce, handmade pasta, shaved parmesan

## THE SEA

- SEARED FAROE ISLAND SALMON 28**  
haricots verts, cherry tomato, olives and garbanzo beans tossed in yogurt dill sauce, cucumber & red onion salad
- PAN SEARED ALASKAN HALIBUT 35**  
sun dried tomato gnocchi, spinach, pesto, pickled red onion
- SEARED NEW BEDFORD SEA SCALLOPS 32**  
mint cavatelli pasta, english peas, crème fraîche, pea tendrils & radish salad

## FEATURED WINES BY THE GLASS

- 8 WHITE BLEND**  
Hecht & Banner | *Languedoc, France*
- 12 SAUVIGNON BLANC**  
Honig | *Rutherford, Napa Valley*
- 11 CHARDONNAY**  
Mer Soliel "Reserve" | *Santa Barbara County*
- 9 PINOT NOIR**  
Kenwood | *Sonoma Coast*
- 8 SUPER TUSCAN**  
Piccini "Poggio Alto" | *Tuscany, Italy*
- 14 CABERNET SAUVIGNON**  
Beaulieu Vineyards | *Rutherford, Napa Valley*



## SIGNATURE COCKTAILS

- MES AMIES 11**  
tito's, chambord, lillet blanc, fresh lemon, micro basil
- SPRING SLING 12**  
hendrick's, st. germain, cucumber lemonade, soda, garden mint
- LOST IN BARBADOS 9**  
el jimador reposado, light rum, fresh lime, grapefruit syrup, rosemary
- TUPELO HONEY 11**  
bulliet rye, honey syrup, fresh lemon, angostura bitters
- GET OFF MY BACK 13**  
monkey shoulder blended scotch, carpano antica, maraschino liqueur, orange bitters