



## SEASONAL SPRITZERS & TEAS

- 6 STRAWBERRY BLONDE**  
GINGER-INFUSED STRAWBERRY SYRUP,  
HOUSE LEMONADE, GINGER ALE
- 5 POMEGRANATE CITRUS SPRITZER**
- 5 HOUSE SPICED APPLE CIDER**
- 4 MANGO INFUSED ICED TEA**
- 4 PEACH INFUSED ICED TEA**
- 5 HOUSE LEMONADE**
- 5 ARNOLD PALMER**
- 4 ESPRESSO**
- 5 CAPPUCCINO**
- 4 JAMES BOYCE BLEND COFFEE**  
FRENCH PRESS

## SIGNATURE COCKTAILS

- 12 CAMELLIA**  
CATHEAD VODKA, SOLERNO,  
POMEGRANATE, FRESH LIME, PROSECCO
- 12 PYRENEES**  
HENDRICK'S, DOMAINE DE CANTON,  
FRESH LEMON, SIMPLE SYRUP,  
MANZANILLA SHERRY, GARDEN THYME
- 11 MARGARITA 43**  
EL JIMADOR REPOSADO, LICOR 43,  
FRESH LIME, ORANGE BITTERS
- 11 TUPELO HONEY**  
BULLIET RYE, HONEY SYRUP,  
FRESH LEMON, ANGOSTURA BITTERS
- 10 DEBONAIR**  
BUFFALO TRACE, TUACA,  
DUBONNET ROUGE, MAPLE SYRUP,  
BURLESQUE BITTERS

## STARTERS AND SALADS

- WOOD-FIRED STUFFED HALF LOBSTER THERMIDOR 16**  
braised leek and brandied mushrooms
- CORNMEAL CRUSTED GULF OYSTERS 9**  
lemon, parsley, remoulade
- CASSOULET BLANC 14**  
braised pork belly, white beans,  
housemade white wine garlic sausage, herb crust
- KALE ROASTED SWEET POTATO SALAD 10**  
cranberries, toasted pecans, blue cheese dressing
- BABY BEET, WALNUT & FETA 11**  
roasted tri-color beets, tomato, arugula,  
sherry vinaigrette
- SPINACH, BACON & FRIED EGG SALAD 10**  
apples, brie, toasted walnuts,  
calvados apple balsamic vinaigrette
- GRILLED HEART OF ROMAINE SALAD 9**  
tomato, aged balsamic, creamy caesar
- COBB SALAD 11**  
bacon, egg, tomato, avocado, valbreso feta,  
cilantro lime vinaigrette
- ADD ROASTED CHICKEN 5**
- ADD GRILLED SHRIMP OR SALMON 8**
- ADD GRILLED CERTIFIED ANGUS STEAK 10**

## WOOD-FIRED FLATBREADS

- WITH GARDEN SALAD 12**
- BRAISED NIMAN RANCH PORK**  
sauteed mushrooms, oven roasted apples, blue cheese,  
arugula, mustard soubise
- ROASTED FALL VEGETABLES**  
squash, wood-fired chard, goat cheese, garlic pureé
- SMOKED CANADIAN SALMON**  
spinach, capers, crème fraîche, red onion jam

## ENTRÉES & SANDWICHES

- CERTIFIED ANGUS CHEESEBURGER 14**  
farm egg, fried green tomato, bacon, lettuce,  
smoked cheddar cheese, parmesan fries
- GULF SHRIMP & STONE GROUND GRITS 15**  
bell peppers, bacon, spinach, parmesan,  
herb beurre blanc
- NAKED BIRD "HOT CHICKEN" SANDWICH 12**  
pickles, creamy red cabbage slaw, brioche,  
parmesan fries
- PAN SEARED STURGEON BANK SALMON 16**  
braised fennel, barley, fennel salad,  
orange tapenade
- BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14**  
gechie boy grits, braised greens,  
portobello mushroom, provencal tomato
- BAYOU LA BATRE CRAB CAKES 15**  
blue cheese & apple slaw, smoked sea salt aioli
- SEARED NEW BEDFORD SEA SCALLOPS 18**  
spaghetti squash gratin, lemon cream, winter pesto,  
cranberry relish