



SEASONAL SPRITZERS & TEAS

- 6 STRAWBERRY BLONDE**
GINGER-INFUSED STRAWBERRY SYRUP,
HOUSE LEMONADE, GINGER ALE
- 5 GRAPEFRUIT & HONEY SPRITZER**
- 5 BASIL HIBISCUS COOLER**
- 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 PYRENEES**
HENDRICK'S, DOMAINE DE CANTON,
FRESH LEMON, SIMPLE SYRUP,
MANZANILLA SHERRY, GARDEN THYME
- 10 SCARLET BLOSSOM**
CATHEAD VODKA, HIBISCUS TEA,
BASIL INFUSED SIMPLE SYRUP,
FRESH LIME, ORGANIC MICRO BASIL
- 12 MARGARITA 43**
EL JIMADOR REPOSADO, LICOR 43,
FRESH LIME, ORANGE BITTERS
- 11 TUPELO HONEY**
BULLIET RYE, HONEY SYRUP,
FRESH LEMON, ANGOSTURA BITTERS
- 9 DEBONAIR**
BUFFALO TRACE, TUACA,
DUBONNET ROUGE, MAPLE SYRUP,
BURLESQUE BITTERS

STARTERS AND SALADS

- CORNMEAL CRUSTED GULF OYSTERS 9**
garden green salad, watermelon radish, ravigote
- GRATITUDE FARMS BUTTER LETTUCE SALAD 8**
shaved carrot, radish, grape tomatoes,
thyme and citrus vinaigrette
- BABY BEET, WALNUT & GREEK FETA SALAD 10**
terra preta micro greens, sherry vinaigrette
- SPINACH, SMOKED BACON, & FRIED EGG SALAD 11**
buttermilk blue cheese dressing
- GRILLED HEART OF ROMAINE SALAD 9**
heirloom cherry tomato, aged balsamic, creamy caesar
- AHI TUNA SASHIMI 15**
garden salad, pickled jalapeños, watermelon radish,
chives, sesame vinaigrette
- COBB SALAD 13**
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**
- SOUTHERN FOOTHILL FARM MUSHROOMS**
caramelized onions, arugula, shaved parmesan
- OVEN-ROASTED CHICKEN**
pesto, pecorino romano, oven roasted tomatoes
- NIMAN RANCH PORK BELLY FLATBREAD**
tomato chutney, jalapeños, provolone,
alabama white barbeque sauce

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
- GRILLED STURGEON BANK SALMON PANZANELLA 16**
cherry tomatoes, cucumber, red onion,
basil, croutons, sherry vinaigrette
- BRAISED CERTIFIED ANGUS BEEF SHORTRIB 14**
gechie boy grits, balsamic-portobello mushroom,
arugula, provencal tomato
- BAYOU LA BATRE CRAB CAKES 15**
rocket salad, remoulade, smoked sea salt aioli
- SEARED NEW BEDFORD SEA SCALLOPS 18**
summer succotash, lemon, smoked corn cream