



SUMMER SPRITZERS & TEAS

- 5 CUCUMBER MINT SPRITZER
- 5 ORANGE MARMALADE SPRITZER
- 5 GRAPEFRUIT & HONEY SPRITZER
- 4 MANGO INFUSED ICED TEA
- 4 PEACH INFUSED ICED TEA
- 5 HIBISCUS BLACKBERRY COOLER
- 5 HOUSE LEMONADE
- 5 ARNOLD PALMER

DESSERTS

- NEW YORK STYLE CHEESECAKE
garden blackberries,
brown butter peach pureé
- WHITE CHOCOLATE RASPBERRY
BREAD PUDDING
creme anglaise, raspberry coulis
- FLOURLESS VALHRONA CHOCOLATE CAKE
caramel pecan ice cream,
caramel and chocolate sauce,
candied pecans
- STRAWBERRY SHORTCAKE
brown sugar biscuit,
mascerated strawberries,
vanilla mascarpone
- HOUSEMADE ICE CREAMS & SORBET
- 8 ALL DESSERTS
- 4 ESPRESSO
- 5 CAPPUCCINO
- 4 JAMES BOYCE BLEND COFFEE
french press

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
alecia's 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
geechie 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