



--- *Small* ---

- Green Salad**
Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette 10
with Walnut-Crusted Split Creek Farms Goat Cheese 12
- Domestic Shrimp Remoulade**
Fried Green Tomato Salad, Benton's Country Ham 12
- Phil's Heirloom Tomato Salad**
Feta Yogurt Crème, Balsamic Poached Onion, Cucumber, Basil, Micro Arugula, EVOO 15
- Korean Short Rib Lettuce Wraps**
Ssamjang Marinated Smoked Beef Short Rib,
Soy Pickled Cucumber, Carrot & Turnip Slaw, Peanut, Sesame Seed 15
- 'Lamb Mac'**
Smoked Lamb Shoulder, Poblano Pepper, Goat Cheese, Fontina 13
- Pork Carnitas Huarache**
Masa Cake, Black Bean, Tomatillo Salsa Verde, Avocado & Lime Crema 14
- Charcuterie & Cheese**
House-made Pickles, Grapes, Herbed Cracker, Grain Mustard 16
- Fried Gulf Oysters**
Comeback Sauce, Cocktail Sauce 15

--- *Main* ---

- Steak Frites**
12 oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter 44
- Seared Sea Scallops**
Sweet Corn & Butterbean Succotash, Benton's Bacon,
Roasted Red Pepper, Shitake Mushroom, Sherry Mustard Butter 33
- Crispy Coleman Farms Airline Chicken Breast**
Cream-less Creamed Corn, Zucchini, Poached Grape Tomato,
Jimmy Red Cornbread Stick, Bourbon Jus 26
- Merguez Sausage Hummus Bowl**
Spiced Lamb Sausage, Butterbean, Hummus
Aleppo Pepper, Red Onion, Mint, Parsley, Tahini Drizzle 25

--- *Wood Oven Pizzas* ---

Pimento Cheeseburger Pizza
House-made Pimento Cheese, Ground Beef
13

Don Corleone
Genoa Salami, Picholine Olive, Pickled Banana Pepper
13

Tomato Basil
Grape Tomato, Basil Pesto
13

White Pizza
Italian Sausage, Zucchini,
Micro Arugula, Ricotta Mornay
13

In order to better serve all of our guests,
we ask that you place your full order at one time.

We will happily substitute an item or split a plate for a \$2 charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.

~~~ Wines By The Glass ~~~

White

Roco | Chardonnay | Oregon 13

Jermann | Pinot Grigio | Italy 13

Martínsancho | Verdejo | Spain 13

Red

Hunt & Harvest | Cabernet | California 14

Van Duzer | Pinot Noir | Oregon 14

Scylla | Grenache | California 14

Rosé

Villa Balestra | Moscato | Italy 13

Latue | Tempranillo | Spain 13

Sparkling

Bisson | Glera | Italy 13

~~~ Specialty Cocktails ~~~

Champagne Cobbler	Peach Cordial, Blueberry Shrub, Sherry, Champagne	13
Gin & [Grapefruit] Tonic	Gin, House-made Rosemary & Grapefruit Tonic	13
Disco Nap	Orange Cognac, Lemon, Lillet Blanc, Cocchi Americano, Scotch, Absinthe	13
Negroni Bianco	Gin, Cocchi Americano, Salers Aperitif	13
Pisco Sour	Intipalka Quebranta, Lemon, Egg White, Amargo Chuncho Bitters	13
Peanut Festival Old Fashioned	Rye, Cola Bitters, Angostura & Peanut Candy	13
Paper Plane	Lemon, Aperol, Bourbon, Amaro Nonino	13
Campi di Fragole	Strawberry Milk-washed Brandy, Amaretto, Averna, Lemon, Peychaud's	13

~~~ Low ABV ~~~

Iced Espresso Tonic	Cold Brew, Hoodoo Chicory, Angostura, Jack Rudy	9
Vermouth & Tonic	Rockwell Dry Vermouth, Tonic, Rosemary, Cucumber	9

~~~ Beer ~~~

Andechs German Wheat 8	Savannah River Brewing Swamp Thing Sour 6
Revelry Lager 6	Munkle Silver Shoes Stout 6
Popular Monster Schwarzbier 8	Artifact Groove Steady Cider 6
Edmund's Oast Bound By Time 8	River Rat Dogs on Surfboards IPA 6
Bell's Light Hearted Ale 6	Edmund's Oast Berliner Weisse 8
Coast Kolsch 6	