



SPRING ONIONS

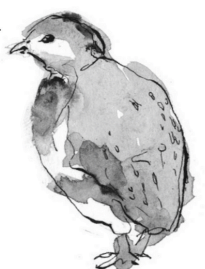


LEEKS



CHANTERELLES

QUAIL



— Small —

Green Salad | 12

Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette
...with Walnut-Crusted Goat Cheese | 14

Domestic Shrimp Remoulade | 15

Fried Green Tomato, Salad, Benton's Country Ham

Oysters on the Half Shell | 18 per half dozen

Cocktail Sauce, Meyer Lemon Mignonette

'Quack' Madame | 16

Toasted Brioche, Duck Confit, Ricotta Mornay, Caramelized Onion,
Manchester Farm Quail Egg, Simple Salad

Filipino Adobo Chicken Dumplings | 12

Scallion Black Pepper Sauce, Garlic Chili Crisp

Korean Short Rib Lettuce Wraps | 15

Ssamjang Marinated Smoked Beef Short Rib, Carrot & Turnip Slaw,
Soy Pickled Cucumber, Peanut, Sesame Seed

Lamb Mac | 15

Smoked Lamb Shoulder, Poblano Pepper, Macaroni, Goat Cheese, Fontina

Butcher's Board | 18

House Made Charcuterie, Artisanal Cheese, House Pickles, Grapes,
Herbed Cracker, Whole Grain Mustard

Fried Gulf Oysters | 16

Comeback Sauce, Cocktail Sauce

— Main —

Steak Frites | 49

12oz Angus Ribeye, Simple Salad, Pommes Frites, Blue Cheese Butter*

Pan Seared Flounder | 40

Creamed Leeks, Wilted Spinach, Potato Hay, Beurre Rouge

Grilled Sheepshead | 32

Roasted Broccolini and Cauliflower, Tahini, Sunflower Kernels, Sultanas, Toun, Zhug

Ricotta Tortelloni | 28

SC Asparagus, Minted Spring Pea Coulis, Chioggia Beet, Parmigiano Reggiano

Duo of Spring Lamb | 44

Grilled Chops, Merguez Sausage, Potato Gratin, Spring Peas, Pistachio,
Spring Onions, Radish, Beech Mushroom, Lamb Jus

— Wood Oven Pizza —

Tomato Basil | 14

Grape Tomato, Basil Pesto

Pimento Cheeseburger | 14

House Pimento Cheese, Ground Beef

Don Corleone | 14

Genoa Salami, Castelvetrano Olive,
Pickled Banana Pepper

Duck Confit | 14

Port Soaked Cherry, Caramelized Onion

***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.

A Glass of Wine

Sparkling

Chenin Blanc | **Le Facteur** | Vouvray, France 16

Orange

Pinot Grigio/Sauv Blanc | **Aransat** | Friuli, IT 15

White

Jacquère | **Gonnet** | Chignin, Savoie, France 14

Sauv Blanc | **Cinquante Cinq** | Languedoc, FR 13

Marsanne | **Donkey & Goat** | Berkeley, CA 15

Chardonnay | **Chamilly** | Burgundy, France 16

Vernaccia | **Montenidoli** | San Gimignano, IT 15

Rosé

Mourvèdre | **Marie Bérénice** | Bandol, Provence, FR 13

Red

Pinot Noir | **Brooks** | Willamette Valley, Oregon 16

Garnacha | **Ver Sacrum** | Uco Valley, Argentina 14

Primitivo (Zinfandel) | **Perrini** | Puglia, Italy 14

Cabernet | **Paysan** | San Benito, California, US 17

Red blend | **Steiger-Kalena Passatella** | Molise, Italy 15

Coravin® Pour (5oz)

Tempranillo | **Luberri Florus** | Rioja, Spain 2022 16

Not your typical Rioja! Light on it's feet, Juicy, & Floral. Enjoy with Lamb & Pasta!

House Cocktails

Terra-baldi Campari, Whipped Orange Juice 12

Cooler Days Elderflower Liqueur, Botanical Gin, Lemon, Sauvignon Blanc 14

Salty Coyote Tequila, Whipped Grapefruit, Lime, Salt 15

Miso Penicillin Japanese Whisky, Lemon, Miso Honey Syrup, Ginger, Scotch 15

Ginger Mule Kick Vodka, Lime, House-Made Ginger Syrup, Soda 13

Dirty Margtini EVOO-Washed Tequila, Olive Brine, Agave, Lime 14

Blue Paradise Coconut Rum, Cachaça, Ube, Pineapple, Lime 15

Purple Haze Lambrusco, Montenegro, Grapefruit 13

Orange Sunshine Aperol, Prosecco, Citrus Shrub 13

Negroni (In Italics) Gin, Pink Peppercorn Campari, Italicus Bergomot Liqueur 14

Aloe Daiquiri Probitas, Aloe Liqueur, Velvet Falernum, Lime 15

House Old Fashioned Sagamore Spirit Cask Strength Rye, Demerara and Bitters 16

Low & Zero Proof

Golden Ratio Suze Aperitif, St-Germaine, Dry Vermouth 12

Athletic Brewing *Upside Dawn* Crisp, light Golden Ale (<0.5 ABV) 7

Shrub & Soda House-Made Citrus Shrub, Sparkling Water (0 ABV) 10

Dealer's Choice Mocktail Flavorful combination of our seasonal syrups (0 ABV) 10

St. Agrestis *Phony Negroni* Non-Alcoholic version of the king of cocktails 11

Lady Bird Key Lime All-Natural Ginger Beer with hints of vanilla & tropical citrus 5

Beer & Cider

Southern Growl Kolsch 8

Munkle Gully Washer Witbier 6

Resident Culture *Island Time* Mexican Lager 8

Wild Heaven *Emergency Drinking Beer* 6

Prairie Blueberry Boyfriend Sour Ale 6

Highland Trailbound Hazy Pale Ale 6

Hopfly *Lift Beer* Session IPA 7

Divine Barrel *Universal Language* IPA 8

BBCO *Vaulted Blue* NEIPA 6

St. Bernardus *ABT 12* Quadruple 12

Edmund's Oast *Leather Jacket* Porter 10

13 Stripes *Jeremiah O'Brien* Irish Stout 9