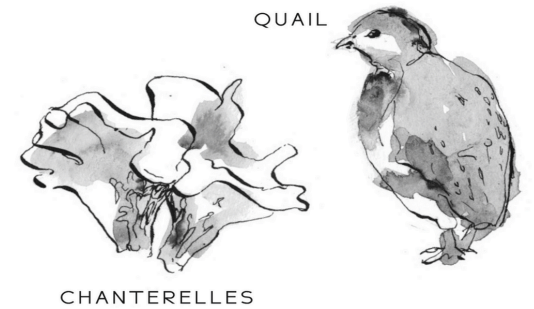
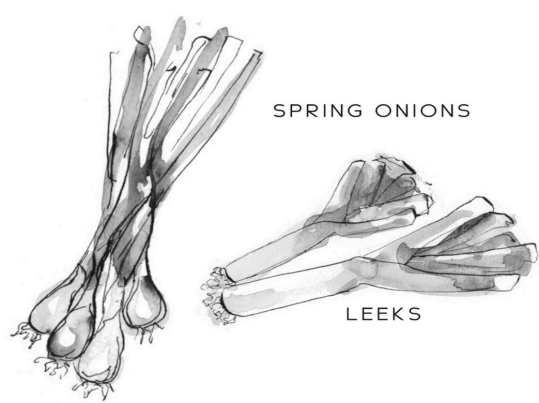




— Small —

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

Honeycrisp Apple Salad | 14

Arugula, Radicchio, Fourme d'Ambert, Walnuts, Garlic/Dijon Dressing

'Quack' Madame | 16

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

Oysters on the Half Shell | 18 per half dozen

Cocktail Sauce, Classic Mignonette

Pastrami Rueben Bao Buns | 15

House Smoked Pastrami, Sauerkraut, Russian Dressing

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

Tomatillo Mole Verde, Rock Shrimp, Roasted Chayote Squash,
Serrano Pepper, Radish, Jicama Slaw, Cilantro

Grilled Swordfish Grenobloise | 36

Parsnip Purée, Parsley, Lemon Supreme, Capers, Brown Butter

Grilled Berkshire Pork Chop | 36

Delicata Squash, Broccolini, Pecans, Honey Crisp Apple,
Beech Mushroom, Mustard Bourbon Jus

Seared Sweet Potato Gnocchi | 22

Blue Cheese Cloud, Glazed Carrot, Charred Radicchio, Kale,
Walnuts, Preserved Lemon Vinaigrette, Brown Butter

Goat Cheese & Ricotta Agnolotti | 26

Squash Purée, Crispy Brussels Sprouts, Pecans,
Brown Butter, Balsamic Glaze

— Wood Oven Pizza —

Tomato Basil | 14

Grape Tomato, Basil Pesto

Don Corleone | 14

Genoa Salami, Picholine Olive,
Pickled Banana Pepper

Pimento Cheeseburger | 14

House Pimento Cheese, Ground Beef

Littleneck Clam | 14

Bechemel, Garlic, Scallion, Parsley, Lemon Wedge

***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

Glera Bisson Veneto, Italy	16
Gamay Domaine THET Loire, France	14

Orange

Sauvignon Gris Lestignac Bergerac, FR	15
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White

Melon de Bourgogne L'Ecu Muscadet, FR	12
Sauv Blanc Monget Loire Valley, France	14
Pecorino Santa Barbara Marche, Italy	13
White blend Shiba Willamette, Oregon	15
Chardonnay Chamilly Burgundy, France	16

Rosé

Frankovka Pomalo Slavonija, Croatia	12
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Red

Grignolino Poderi Cellario Piedmont, Italy	13
Pinot Noir Lucashof Forst, Pfalz, Germany	16
Gamay Robert Perroud Pollen Brouilly, France	14
Cabernet Paysan San Benito, California, USA	17
Tempranillo Gómez Cruzado Crianza Rioja, Spain	15

Coravin© Pour (5oz)

Nero/Frappato Occhipinti SP68 Rosso Sicily, Italy	16
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Light, Fresh & JUICY! Extremely versatile, perfect with Swordfish or Pork

House Cocktails

Salty Coyote	Tequila, Whipped Grapefruit, Lime, Salt	15
Miso Penicillin	Japanese Whisky, Lemon, Miso Honey Syrup, Ginger, Scotch	15
Ginger Mule Kick	Vodka, Lime, Ginger Syrup, Soda	13
Dirty Margtini	EVOO-Washed Tequila, Olive Brine, Agave, Lime	14
Scottish Breakfast	Brown Butter Washed Scotch, Toasted Oats, Honey	15
Negroni (In Italics)	Gin, Pink Peppercorn Campari, Italicus Bergomot Liqueur	14
Aloe Daiquiri	Probitas Rum, Aloe Liqueur, Velvet Falernum	16
House Old Fashioned	Sagamore Spirit Cask Strength Rye, Demerara and Bitters	16

Low & Zero Proof

Negroni Sbagliato	Aperol, Bizarro Aperitif, Prosecco	12
Golden Ratio	Suze Aperitif, St-Germaine, Dry Vermouth	12
Athletic Brewing <i>Upside Dawn</i>	Crisp, light Golden Ale (<0.5 ABV)	7
Bramblin' Man	Pomegranate Molasses & Juice, Blackberry, Craft Root Beer (0 ABV)	11
Shrub & Soda	House-Made Bitter Citrus Syrup, Sparkling Water (0 ABV)	10
Dealer's Choice Mocktail	Flavorful combination of our seasonal syrups	10
St. Agrestis Phony Negroni	Non-Alcoholic version of the king of cocktails	11

Beer & Cider

Southern Growl Kolsch	8	HopFly <i>Leaving Town</i> American IPA	8
Savannah River <i>Wolf Dog</i> Witbier	6	Wild Heart <i>Namesake</i> Hazy IPA	7
Wild Heaven <i>Emergency Drinking Beer</i>	6	Doc's <i>Pumpkin Cider</i>	7
Citizen <i>Lake Hopper</i> Dry Hopped Cider	8	Trim Tab <i>006</i> Imperial NEIPA	9
Westbrook Gose	6	St. Bernardus <i>ABT 12</i> Quadruple	12
Edmund's Oast <i>Arcade</i> Pale Ale	6	Evil Twin <i>Ode to Obadiah</i> Poundage Porter	13
Aval <i>Gold</i> French Cider	7	Prairie <i>Bomb</i> Imperial Stout	14