



SPRING ONIONS

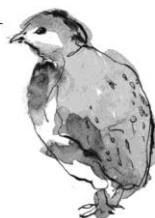


LEEKS



CHANTERELLES

QUAIL



--- 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 13

Coldwater Oysters on the Half Shell

Chef's Selection of Oysters, Cocktail Sauce, Juniper/Lime Mignonette 18 per 1/2 Dozen

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

Charcuterie & Cheese

House-made Pickles, Grapes, Herbed Cracker, Grain Mustard 16

Fried Gulf Oysters

Comeback Sauce, Cocktail Sauce 15

--- Main ---

Steak Frites

12oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter 45

Pan Seared Flounder

Cauliflower and Red Lentil Dal, Cashews, Cilantro, Curried Cauliflower Coulis, Cucumber Raita 34

Grilled Carolina Heritage Farms Pork Chop

Andouille, Baby Collard Green and White Bean Stew, Crispy Brussels Sprouts, Bourbon Jus 35

Grilled Wreckfish

Anson Mills Farro Piccolo, Butternut Squash, Brussels Sprouts Leaves,  
Dried Cranberry, Sunflower Kernels, Sunchoke Soubise, Butternut Squash Puree 36

--- Wood Oven Pizzas ---

Pimento Cheeseburger Pizza

House-made Pimento Cheese, Ground Beef  
13

Duck Confit

Port-Soaked Cherry,  
Caramelized Onion  
13

Don Corleone

Genoa Salami, Picholine Olive,  
Pickled Banana Pepper  
13

Tomato Basil

Grape Tomato, Basil Pesto  
13

*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.*

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

## — Wines by the Glass —

### Sparkling

Glera | Bisson | Prosecco 14

### Rose

Cab Franc | Kelby James Russell | NY 13

### White

White Blend | Skull | CA 12

Chardonnay | Land of Saints | CA 14

Grillo | Elios 'Modus Bibendi' | Sicily 14

Riesling | Sybille Kuntz | Germany 13

### Red

Pinot Noir | Swick | Oregon 14

Zweigelt | Armdorfer | Austria 12

Nero d'Avola | COS | Sicily 13

Cabernet | Involuntary Commitment | WA 14

## — House Cocktails —

Champagne Cobbler	Satsuma-Cranberry Cordial, Fino Sherry, Champagne	14
Vile Child	Tequila, Cinnamon, Creme de Violette, Lemon	13
Lillet of the Valley	Gin, Lillet Blanc, Elderflower, Lemon	14
Fall Backquiri	Rum, Rye, Maple, Grapefruit	14
Gars de Ville	Cognac, Vermouths, Walnut	14
Sherry Daisy	Mezcal, Manzanilla Sherry, Dry Curaçao, Lime	13

## — Classics —

Jungle Bird	Dark Rums, Campari, Pineapple and Lime	14
Negroni Sbagliato	Aperol, Bizarro Aperitif, Prosecco	13
Old Fashioned	Sagamore Spirit Cask Strength Rye, Sugar and Bitters	14
Vermouth & Tonic	Rockwell Dry, Rosemary, Cucumber (Low ABV)	9

## — Beer —

Captain Lawrence  
Classic Lager 7

Evil Twin  
Purple Rice Lager 8

Coast  
Kolsch 6

Stillwater  
Extra Dry Sake Saison 8

Edmund's Oast  
Something Cold Blonde Ale 8

Westbrook  
Gose 6

Evil Twin  
Lately... Double Dry Hopped Pale Ale 8

Sloop  
Juice Bomb New England IPA 6

Revelry  
Lefty Loosey West Coast IPA 6

Dogfish Head  
Slightly Mighty Lo-Cal IPA 6

Against the Grain  
BLK Pils Schwarzbier 8

Prairie  
Bomb Imperial Stout 11