

FIRSTS

FRIED GREEN TOMATO CAPRESE | \$13

fresh mozzarella, micro lemon basil, chocolate balsamic, blood orange olive oil

TOAST + CRAFT SPREADS | \$13

grilled crostini with bacon jam, green tomato apple marmalade, pimento cheese

COOL CUCUMBER CRUDO | \$14

raw yellowfin tuna, cucumber, orange blossom honey slaw, herb olive oil, lemon cucumber balsamic

CRISPY GULF OYSTERS | \$16

jalapeño tartar, blood sorrel

TRIPLE BUTTER HUSH PUPPIES | \$13

blue cornmeal hush puppies with sorghum, jalapeño honey and citrus butters

FROM THE GRILL

FILET OF BEEF \$32

RIBEYE \$32

PORK CHOP \$28

SALMON \$28

YELLOWFIN TUNA \$28

DIVER SCALLOPS \$32

SHRIMP \$28

select one of the above with choice of two sides

SIDE SELECTIONS

daily local vegetable

roasted yukon gold potatoes

coarse-ground grits

brown rice

sweet potato mash

add jalapeño honey butter, sorghum butter, citrus butter, green tomato apple marmalade, bacon jam, garlic honey, aged balsamic or chef's recommended fused oil and vinegar + \$2

add house salad + \$3

add cup of soup + \$3

SUPPER

SORGHUM-GLAZED PORK CHOP | \$30

duroc pork chop, sweet potato hash, pickled blueberries, mesquite olive oil

FILET + EGG | \$35

filet of beef, fried egg, swiss cheese, caramelized onions, coarse-ground grits, wilted spinach

CARAMELIZED DIVER SCALLOPS | \$32

spoon bread, julienne tomatoes, pan roasted kale, lemon olive oil, peach balsamic

SEA ISLAND SHRIMP + GRITS | \$28

coarse-ground grits, white shrimp, pork belly, green tomato, white wine pan gravy, green tomato apple marmalade, crostini

SWEET POTATO "Q" TUNA | \$30

atlantic yellowfin tuna, fried gulf oysters, sweet potato mash, pan roasted sprouts

PANKO-FRIED PASTURE CHICKEN | \$30

boneless half chicken, grilled mac + pimento cheesecake, squash + zucchini, bacon jam

FIRE-GRILLED VEGETABLES | \$25

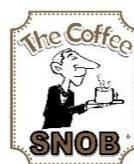
chef's choice of fresh vegetables, brown rice, blood orange olive oil, chocolate balsamic (add chicken + \$5 add shrimp + \$6)

While changes to our featured suppers may seem simple to accommodate, these requests compromise the unique characteristics of our food and the efficiency of our service. Substitutions and modifications are politely declined.

NIGHTLY FEATURES

Tuesday	ON THE LAMB
Wednesday	WILD GAME + WINE
Thursday	DUCK IN FOR THE WEEKEND
Friday	LOBSTERNADO!
Saturday	PRIME RIB

PROUDLY PARTNERING WITH:



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.