

OKRA CHIPS 7	HEARTH BAKED PITA 4	CRISPY LEEKS 7
FRENCH ONION TARTINE with melted gruyere and onion jus		12
WHIPPED FETA with honey and baked to order pita		14
RAJAS with guajillo salsa and warm tortillas		13
CRISPY FRIED MUSHROOMS with truffle oil, rosemary, and horseradish sauce		12
SHRIMP SCAMPI with garlic sauce and “sopping toast”		18
TRUFFLE FRIES with parmesan and garlic aioli		10
DEVEILED EGGS with house pickles and herbs		8
CHICKEN LIVER PÂTÉ with assorted garnishes, accoutrements, and toasted country loaf		14
SALMON BISQUE cream, tomato, white wine, leek		12
FRESH CUT CHICKEN TENDERS with fried herbs and creamy herb dressing		14
ICEBERG WEDGE 7 with buttermilk blue cheese, tomato and fried leek	CAESAR 12 with anchovy dressing, bread crumb and parmesan	GRILLED LITTLE GEM 11 with cilantro vinaigrette, pumpkin seed, tomato and parmesan

WOOD OVEN BIRDS.

HALF CHICKEN, COOKED IN OUR WOOD FIRED OVEN WITH GOLDEN CRISPY SKIN

HERB SALSA VERDE 21 with castelvetrano olive and lemon	RED CURRY 21 with basil and crushed peanut
CHICKEN PICCATA with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN with fermented fresno hot sauce	21
SHRIMP & GRITS with MSM andouille	24
WOOD GRILLED BURGER* with gruyere, caramelized onion, dijonaise, and house pickles	16
BONE-IN PORK CHOP* with golden raisin, caper berry, and pickled mustard seed	24
“LASAGNA” À LA MINUTE with bear creek farms bolognese and parmesan	19
SPICY RIGATONI VODKA with calabrian chili and parmesan	22
WOOD GRILLED SALMON with cucumber, mint, calabrian chili and dill	24
PAN ROASTED SNAPPER with toasted almonds and lemon butter	32
WOOD GRILLED BRANZINO with braised fennel and tarragon	36

HICKORY GRILLED STEAKS.

SERVED WITH CHOICE OF CONFIT GARLIC BUTTER, PEPPERCORN SAUCE, OR CREAMY HORSERADISH

PRIME FLAT IRON* 38 8oz, a flavorful, well-marbled cut from the cow's shoulder	FILET MIGNON* 58 8oz, tender and lean center cut from the tenderloin	45 DAY DRY-AGED RIBEYE* 72 16oz, lots of fat for flavor and deeply marbled
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HANDCUT FRIES	5
WHIPPED GARLIC MASHED POTATO	5
WOOD OVEN ROASTED GOLDEN BEETS with maple orange sauce	7
WOOD GRILLED OKRA with confit garlic oil, lemon, and toasted sesame	7
SAUTEED MUSHROOMS with thyme, calabrian chili and sherry	7
WOOD OVEN ROASTED CARROTS with orange, sage and aleppo	7



MARTINIS.

HEFTY POURS, FROZEN GLASS, & STIRRED | \$15 EA

CLASSIC MARTINI ford's gin or ketel one vodka, dolin dry & blanc

GIBSON ford's gin, dolin dry, house pickled onion

VESPER gin & vodka, lillet blanc, orange bitters

MARTINEZ hayman's old tom gin, luxardo, sweet vermouth

ESPRESSO MARTINI ketel one, kahlua, cold brew, cacao bitters



CLASSIC COCKTAILS

THE SURE THING 12

blanco, lime, orange curacao, agave, jalapeno

BEST DAMN WHISKEY SOUR 14

rye, citrus, amaretto, egg white

HEMMINGWAY DAIQUIRI 12

planteray rum, luxardo, lime, grapefruit

ORIGINAL FRENCH 75 14

pierre ferrand 1840, sparkling, lemon

BANANA BOULEVARDIER 12

bourbon, campari, tempus fugit banana, sweet vermouth

CHUCK'S OLD FASHIONED 14

rye, demerara, house bitters blend

COLD BEER.

Draft.

XUL BEER CO. "TORO Y OSO" 8
Mexican Lager

SOUTHERN GRIST 8
Pilsner

BEARDED IRIS "HOMESTYLE" 8
IPA

HIGHLAND "GAELIC ALE" 8
Amber Ale

Packaged.

MICHELOB ULTRA 5
American Lager, 12 oz bottle

BLACK ABBEY "THE ROSE" 6
Belgian-Style Blonde Ale, 12 oz can

HUTTON & SMITH "IGNEOUS" 6
IPA, 12 oz can

WISEACRE "SKY DOG" 6
Lager, 12 oz can

FOUNDERS PORTER 6
Porter, 12 oz bottle

SHACKSBURY 6
Dry Cider, 12 oz can

WINE BY THE GLASS.

Sparkling & White.

CAVA Los Monteros, Spain 9
green apple, dry

PINOT GRIGIO Terre Gaie "Claris" 2024, Italy 10
dry, floral, lean and green

SAUVIGNON BLANC Walnut Block 2024, Marlborough 12
grapefruit zest, grassy, star fruit

CHARDONNAY Aviary 2023, Napa 12
vanilla, guava, toasted bread

Red.

PINOT NOIR Wente "Baily Hill" 2023, Central Coast 11
dried wood, cherry pie, violets

ROSSO G.D. Vajra 2022, Piedmont IT 12
ample structure, dried fig, black currant

CABERNET SAUVIGNON Leese Fitch 2023, California 14
blackberry, allspice, cedar

See our full wine menu
for additional options
available by the bottle

SPIRIT FREE

SAN PELLEGRINO 8
750ml

BAR DIVER 10
DAIQUIRI

ST AGRESTIS 12
PHONY NEGRONI

ATHLETIC BREWING 6
HAZY IPA

HAPPY HOUR 4PM-6PM
\$2 OFF WELL SPIRITS | \$1 OFF BEERS | \$2 OFF GLASS WINES