

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 PATE	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	CAESAR	12	GRILLED LITTLE GEM	11
with buttermilk blue cheese, tomato and fried leek		with anchovy dressing, bread crumb and parmesan		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	RED CURRY	21
with castelvetro olive and lemon		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
BEAR CREEK FARMS BURGER*	with gruyere, caramelized onion, dijonnaise, 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 BAVETTE*	38	FILET MIGNON*	58	45 DAY DRY-AGED RIBEYE*	72
8oz, rich beefy cut from the lower sirloin, recommended medium		8oz, tender and lean center cut from the tenderloin		16oz, lots of fat for flavor and deeply marbled	

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

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
black berry, 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