



Start Here

Pork & Pickle Board

Pork belly, cornbread, dujour cheese, pickled vegetables, pickles, olives, mustard, & seasonal jam /28

*Oyster Rockefeller

Smoked oysters, creamed collards, fried pork belly, Muenster, & sherry Val /21

Trombone Bruschetta

Toasted house sourdough, white bean puree, broiled root vegetables, micro herbs, Seasonal vegetables, & pignoli pesto /16

*Crab Cakes

coconut curry, fried plantains, lemon vinaigrette vegetables /27

*Scallops

Seared Scallops, bacon creamed collards, cheese, tomato relish, panko breadding /29

Land

Short Rib Hot Plate

Braised short rib, coffee whiskey glaze, sesame seeds, creamed collards, corn bread, red wine jam /33

Fried Chicken Caprese

Mozzarella, heirloom tomato relish, pesto, cauliflower puree, balsamic glaze /28

Fettuccini Fattoria

Duck, lamb, pancetta, portabella, gremolata, cream sauce /36

Lamb Shank

Burgundy braised lamb shank, rainbow carrots, lemon risotto, & lamb au jus /41

Butcher's Choice

Butchers Choice cut, seasonal starch, seasonal fresh vegetables, Chefs choice au jus (cuts will vary at market price) .

Sea

*Pineapple Situation

Pineapple half, pineapple fried rice, glazed mahi, yum yum sauce /35

*Scallop Risotto

Seared scallops, black garlic wild mushroom risotto, corn nage, truffled micro greens /39

*Salmon Gastro

Seared salmon, cauliflower puree, heirloom tomato vinaigrette, broccolini /33

*Market Fish

Market fish, seasonal starch, farmers market vegetables, seasonal sauce. /mkt

*Shrimp & Grits

Sautéed shrimp, langostino "chorizo", Pimiento stone ground cheese grits, guajillo bbq aioli /34

Plant

Pasta Verdura

Seasonal vegetables, dujour pasta, Pomodoro, goat cheese /29

Country Fried Portobello

Country fried portobello, coconut rice, chili brussels, pickles, & Gochujang /24

*Autumn Harvest (salad)

Baby kale, spiced pecans, apple, balsamic berries, roasted squash, pickled red onions, shaved parmesan, lemon-thyme vinaigrette /25

21.4 Gratuity added to parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, AND EGGS MAY CONTAIN HARMFUL BACTERIA AND MAY CAUSE SERIOUS ILLNESS OR DEATH

From The Raw Bar

Oysters

*Tybee Oyster Company, GA

Salt Bomb - Full salinity, umami, grassy, anise, light earthy finish / 4 ea.

(Subject to availability)

*James River, VA

Mild & sweet, meaty, mild finish /2 ea.

*Daily Oysters

Our daily oysters available on the half shell from our raw bar / MKT

Prepared Oysters

Prepared with James river oysters

*Caprese

cherry tomato, mozzarella, basil pesto, & balsamic glaze /6 ea.

*Wakame

Wakame, toasted sesame, yuzu-soy glaze /6 ea.

*Ginionette

Ford's Gin, Apple Ginionette /6 ea.

*Mezcal & Pepper

mezcal, ghost pepper, cilantro /6 ea.

*Chef's Prepared Oyster

Ask your server for details /MKT

Humble Beginnings

*Scallop & Corn Mousse

2 oz scallop & corn mousse, vegan caviar, crackers /15

*Pesto Crab Caprese

Basil pesto crab salad, Mozzarella, vine ripened tomato, Trombone bread, & balsamic glaze /16

*Ahi TarTar

Marinated Ahi tuna, wakame, mango coulis, yuzu soy, shaved veg, candied ginger /27

*Cold Smoked Oysters

One Dozen cold smoked James River oysters, & crackers /25

Conserve

(tinned seafood, preserved in high quality olive oil
& paired with house accoutrements)

*Wild Cockles (4oz)

European Atlantic Coast cockles, sea salt brine, chimmichurri, crackers /18

*Pulpo Octopus (4oz)

Spanish Galicia wild octopus, Spanish olive oil, House made yuzu vinaigrette /24

*Mackerel (4.4oz)

Moroccan Atlantic wild mackerel, organic virgin olive oil, white bbq /14



From The Bar

Old Fashioned Cocktails

House

Old Forrester bourbon, cane sugar, Angostura bitters /16

Navy Proof

Smith & Cross Navy Proof rum, amber rum, pineapple syrup, tiki bitters, orange bitters /17

Oaxaca

anejo tequila, Del Maguey Vida, agave, mole bitters, orange bitters /18

Iron Lady

barrel aged gin, thyme, honey, bitters /17

Sours

Banana Daiquiri

amber rum, banana liqueur, lime juice, tiki bitters /15

Hemingway

rum, lime, grapefruit, maraschino, angostura /15

Margarita

blanco tequila, curacao, agave, lime, orange bitters /15

Gimlet

gin, celery/lime cordial, sugar /15

Martinis

Roosevelt

gin or vodka, brine /13

Yellow Rose

Winterville gin, apricot, Dolin dry vermouth, lemon bitters, essence of jalapeño /15

Dry

gin, dry vermouth, bitters stirred and served up /13

50/50

Nikka vodka, blanc vermouth, orange bitters /16

Perfect Martini

gin, dry vermouth, rouge vermouth, orange bitters /14

High Balls

Sergeant Bell Pepper's Lonely Hearts Club... Spritz

vodka, red bell pepper, lemon, elderflower, bitters, bubbles /13

Gin & Tonic

gin, Fever Tree tonic, lime /13

Whiskey Ginger

Mellow corn 100, house made ginger ale, lemon, honey, bitters /14

Dirty Ranch Water

Lunazul Blanco, Pickled Jalapeño Brine, lime-celery cordial, agave /13

After Dinner...or before

Chocolate Old Fashioned

Whistle pig Piggyback Bourbon, Cacao, bitters /17

Espresso Martini

vodka, coffee, vanilla, cream /15



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