

WILLIAM
FARMER & SONS

BOARDING | BARROOM

Oyster Lounge

EAST & WEST COAST OYSTERS
On the Half-Shell w/ Traditional
Accompaniments 3.95/4.50ea.

PICKLED
PEEL-N-EAT PRAWNS
Comeback Cocktail
Half/Full Pound 12/24

BLUEFIN TUNA NACHOS*
Crispy Wontons, Mixed Seaweeds
Avocado Crema 18

BUTTER BEAN
ESCABECHE
Gigantes, Octopus, Squid
Sweet Peppers, Crostini 15

SALMON BELLY CRUDO
Fire-Roasted Jalapeño
Persian Cucumber, Black Truffle 20

WEEKLY SPECIALS

MONDAYS

*\$1 Oyster Happy Hour ~ 5-6pm
\$22 Burger + Beer ~ All Night*

TUESDAYS

*\$1 Oyster Happy Hour ~ 5-6pm
\$10 Martinis ~ All Night*

THURSDAYS, FRIDAYS, SATURDAYS

*Porch Parties ~ 3-5pm w/ Specials Menu &
\$1 Bottles, \$5 Schooners, \$10 Bubbles*

Supper

Soup & Salads

APPALACHIAN ONION SOUP*
Mountain Healing Powers 15

GREEN GODDESS SALAD
Napa Cabbage, Roasted Lime, Sesame Crisp 16

CASTELFRANCO
Roasted Cashews, Extra-Aged Gouda
Caramelized Grapefruit Vinaigrette 18

Starters

SEA SALT FOCCACIA*
Housemade & Baked to Order 12

BURRATA*
Garnet Yam, Cured Cherry Tomato
Pomegranate Molasses 19

SPROUTING CAULIFLOWER
Chilean Flame Raisins, Agrodolce, Pecorino Oro 16

DUCK WINGS
Honey-Gochujang Glaze, Alabama White Sauce 17

KOFTA KEBAB
Smoked Garlic Aioli, Pickled Peppers 15

Pasta al Forno

EGGPLANT LASAGNA
Roasted Tomato, Spinach, Stracciatella 30

BLUE CRAB RIGATONI*
Roasted Corn, Caciocavallo Cheese
Ritz Cracker Crumble 32

Main Plates

ROASTED OCEAN TROUT
Saffron Middlins, Petite Cress 38

OLD SPOT PORK BELLY
Creamy Polenta, Charred Peach Mostarda 34

ABIGAIL'S FRIED CHICKEN
Whipped Rosemary Potatoes, Popcorn Gravy 32

WOOD-GRILLED WAGYU
MINUTE STEAK
Tender Greens, Marble Potatoes
Sauce Diane 35

BAR BURGER*
Gulden Farm Grass-Fed Beef
Butter Braised Onions, Hand-Cut Fries 28

* *Gluten-Free Modifications Available/Our Menu is Otherwise Entirely Gluten-Free*
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HANDMADE HOSPITALITY