dinner

our menu features à la carte dishes served family style
we kindly request that the entire order be placed at once

green salad with white balsamic vinaigrette, garlic crumbs and chives (v, gf) – 10
roasted garlic hummus with olive jam, spicy puffed rice and pita fry bread (vv) – 8
local tomatoes with basil dressing, shaved cabbage, blue cheese and sourdough (v) – 10
crab and melon salad with cucumber, pickled bamboo, chili vinaigrette and rice cracker (gf) – 14
chicken liver pate with fruits preserved in mustard and grilled black bread – 11
beer battered onion rings with honey-kimchi mayonnaise and tomato salt (v) – 8

cripsy fried mushrooms in spiced chickpea batter with garlic-herb dipping sauce (vv, gf) – 10
lady peas in smoky vegetable dashi (vv, gf) – 9
bbq carrots with carrot green pesto and black truffle balsamic syrup (v, gf) – 11
smothered fancy hashbrown with onions, local peppers, tomato and cheese (v, gf) – 10
grilled okra with buttermilk and crispy shallots (v, gf) – 10

new orleans bbq shrimp served over grilled sourdough – 23
pan-roasted red trout with sizzling scallion condiment (gf) – 24
blackened redfish with sweet onion hollandaise and griddled lemon (gf) – 30
dry-aged cheeseburger with nick’s bacon & onions and hand-cut fries – 18
grilled 8oz grassfed hanger steak* with black pepper steak sauce (gf) – 22
chili-rubbed half chicken with “duck sauce” and sliced chilies (gf) – 24

sauces – 2
garlic-herb dipping sauce (vv, gf)
sweet onion hollandaise (v, gf)

sizzling scallion condiment (vv, gf)

sweets – 8
sugar cream pie (for mom) (v)

cheese cake (v, gf)
summer crème brûlée (gf)
chef’s “quarantine cookies” (v)

(v) vegetarian      (vv) vegan      (gf) gluten-free

* consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

8/25/2020