



Shareables & Greens

Calamari lightly fried, cherry peppers, lemon, dill + smoked mustard tartar sauce	15
Firecracker Shrimp Tostada thai chili glaze, avocado, pickled onion, cowboy candy, pineapple salsa, miso crema, tortilla	14
Crab & Artichoke Dip parmesan fondue, avocado + tomato salsa, old bay tortilla chips	14
Shrimp & Crab Mac N Cheese bechamel sauce, andouille sausage, shrimp, blue crab, pepper jack & cheddar cheese	16
Buttermilk Cornbread honey butter + molasses, apricot jam, sea salt	7
Sticky BBQ Wings lime, blue cheese dressing	15
Burrata & Prosciutto marinated tomato, arugula, E.V.O.O., fig vincotto, aged prosciutto, parmesan focaccia	13
Warm Brie Cheese sourdough baguette, cherry tomatoes, mediterranean olives, pearl onions, basil vinaigrette, fig reduction, wild greens	12
Cobb avocado, cherry tomatoes, corn, point Reyes cheese, biscuit croutons, applewood bacon, egg, little gem lettuces, buttermilk vinaigrette	13
Chopped Farm Salad pickled onion, blue cheese, sun-dried tomatoes, smoked bacon, iceberg lettuce, green goddess dressing	10
Add Ons : Chicken 7 Shrimp 8 Salmon 9	

Between the Bread

Cheeseburger* 8oz custom beef blend, cheddar, tomato, iceberg, B&B pickles, comeback sauce, brioche bun, hand cut fries	16.5
Cubano roasted mojo pork, black forest ham, swiss cheese, whole grain mustard aioli, B&B pickles, focaccia, hand cut fries	15
K.F.C crispy gochujang glazed chicken thigh, kimchi mayo, B&B pickles, rocket lettuce, brioche bun, hand cut fries	14.5

Mains

Farm Raised Atlantic Salmon* blackened, coconut + ginger rice, jerk haricot verts, whipped feta, citrus honey, pineapple + chili salsa	26.5
Crab Crusted Cod blue + lump crab, andouille sausage + sweet corn hash, fava beans, sweet corn cream	28.5
Lobster & Scallop Rigatoni Maine lobster, day boat scallops, candied garlic, wild mushrooms, arugula, sauce ala rosa, parmesan reggiano, focaccia	28
Low Country Crab Cakes southern style coleslaw, old bay fries, smoked mustard + dill tartar sauce	29.5
Kung Pao Salmon + Rice Bowl* farm raised salmon, charred brussel sprouts, wild mushrooms, peanut vinaigrette, sesame, cilantro, coconut + ginger rice, miso yum yum sauce SUB CAULIFLOWER TO MAKE IT V	23
N.Y. Strip* 12oz cut, mascarpone whipped yukon potatoes, pearl onion + wild mushroom ragout, cowboy compound butter, port wine demi-glace	34
Chimichurri Crusted Half Chicken "collard" style brussel sprouts , applewood bacon, mascarpone whipped potatoes, charred spring onion au jus	22
BBQ St. Louis Ribs southern style coleslaw, hand cut fries, BBQ sauce	22
Carne Asada + Rice Bowl* creole marinated beef tenderloin, sweet onions, peppers, avocado, elote, cotija cheese, chipotle baja sauce, hot sauce, braised pinto beans, herbed jasmine rice, flour tortillas	24
Fajita Chicken Burrito + Rice Bowl blackened chicken breast, avocado, elote, cotija cheese, cowboy candy, chipotle baja sauce, herbed jasmine rice, braised pinto beans, flour tortillas	19

Sides

Truffle Hand Cut Fries truffle, parmesan, crushed herbs	6
Sweet Potato Fries blue cheese aioli	6
Small Chopped Farm Salad	6
Sweet Corn & Fava Bean Succotash bacon, garlic, fine herbs	6
Brussel Sprouts "Collard Green Style" smoked bacon, vidalia onion	6
Lobster Mac N Cheese pimento cheese, cheddar, toasted panko	12

Parties of 6 or more are subject to an 18% gratuity fee

*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions