

Appetizers

- Calamari**..... 15
lightly fried, cherry peppers, lemon,
dill + smoked mustard tartar sauce
- Firecracker Shrimp**..... 14
southern style coleslaw, thai chili
glaze, mango + mint coulis,
cowboy candy
- Warm Crab & Artichoke Dip**.. 14
parmesan fondue, old bay tortilla
chips
- Crispy St. Louis Ribs**..... 13
Hoisin BBQ, lime, cilantro,
puffed rice
- BBQ Dry Rub Wings**..... 15
lime, blue cheese dressing
- Lowcountry Crab Cake**..... 15
sweet corn, tomato, pickled onion
relish, charred jalapeno remoulade
- Shrimp & Crab Mac N Cheese** 16
cajun bechamel sauce, smoked
andouille sausage, sautéed shrimp,
sweet blue crab, pepper jack &
cheddar blend
- Buttermilk Cornbread | V**..... 7
sorghum & honey butter, apricot
jam, sea salt

Vegetables & Greens

- Warm Brie Cheese | V**..... 12
sourdough baguette, cherry
tomatoes, mediterranean olives, pearl
onions, basil vinaigrette,
fig reduction, wild greens
- Brussel Sprouts | V**..... 12
pickled onions, crunchy sunflower
seeds, whipped feta, green goddess,
feta crumbles
- Sticky Kung Pao Cauliflower |
V**..... 13
thai chili, scallions, crushed peanut +
hoisin remoulade
- Chopped Farm Salad**..... 10
iceberg lettuce, pickled onion, blue
cheese, sundried tomatoes, bacon ,
scallions, green goddess dressing
- Cobb**..... 13
avocado, cherry tomatoes , corn,
point Reyes cheese, biscuit croutons,
applewood bacon, egg, little gem
lettuces, buttermilk vinaigrette
- Burrata & Prosciutto**..... 13
orange supreme, basil vinaigrette,
spiced pecans, balsamic vincotto,
arugula, focaccia

Between the Bread

- Cheeseburger***..... 16.5
8oz custom beef blend,
cheddar, tomato, iceberg, b&b
pickles, comeback sauce,
brioche bun, hand cut fries
- Cubano**..... 15
roasted mojo pork, black
forest ham, swiss cheese,
whole grain mustard aioli, b&b
pickles, focaccia bread,
hand cut fries
- Hot Honey Chicken**..... 15
crispy chicken thighs, spicy
honey glaze, cowboy candy,
pimento cheese, comeback
sauce, b&b pickles, brioche
bun, hand cut fries

Bowls

- Kung Pao Salmon + Rice*** 23
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
- Carne Asada + Rice*** 24
creole marinated beef tenderloin, sweet onions, peppers, avocado, crazy corn, cotija cheese, chipotle baja sauce, hot sauce, braised pinto beans, herbed jasmine rice, flour tortillas
- Fajita Chicken Burrito + Rice** 19
blackened chicken breast, avocado, crazy corn, cotija cheese, cowboy candy, chipotle baja sauce, herbed jasmine rice, braised pinto beans, flour tortillas

Mains

- Farm Raised Atlantic Salmon*** 26.5
blackened, coconut + ginger rice, buttered haricot verts, whipped feta, citrus honey, pineapple + chili salsa
- Crab Crusted Cod** 28.5
blue + lump crab, andouille sausage + sweet corn hash, fava beans, sweet corn cream
- Local Striped Bass** 32
creamy sweet corn + basil risotto, avocado + cherry tomato relish, citrus beurre blanc, basil vinaigrette
- Lobster & Scallop Rigatoni** 28
Maine lobster, day boat scallops, candied garlic, wild mushrooms, arugula, sauce ala rosa, parmesan reggiano, focaccia
- Low Country Crab Cakes** 29.5
southern style coleslaw, old bay fries, lemon, smoked mustard + dill tartar sauce
- Beef Short Ribs** 30
ancho chili, mascarpone whipped yukon potatoes, "collard" style brussel sprouts, borolo au jus, horseradish crema
- Cavatelli Bolognese** 21.5
short rib ragout, ricotta cavatelli, crushed herbs, san marzano tomato, parmesan reggiano, focaccia
- N.Y. Strip*** 34
12oz cut, mascarpone whipped yukon potatoes, pearl onion + wild mushroom ragout, cowboy compound butter, port wine demi-glace
- Chimichurri Crusted Half Chicken** 22
sweet corn + green bean succotash, applewood bacon, mascarpone whipped potatoes, charred spring onion au jus
- BBQ Rubbed St. Louis Ribs** 21.5
southern style coleslaw, hand cut fries, house made bbq sauce

Sides

- Truffle Hand Cut Fries** 6
truffle, parmesan, crushed herbs
- Sweet Potato Fries** 6
blue cheese aioli
- Chopped Farm Salad** 6
pickled onion, blue cheese, sundried tomatoes, bacon, scallions, green goddess dressing
- Lobster Mac N Cheese** 12
pimento cheese, cheddar, toasted panko
- "Collard Green" Style Brussel Sprouts** 7
cider vinegar, smoked bacon, hot sauce
- Sweet Corn & Fava Bean Succotash** 7
bacon, garlic, fine herbs

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