



SPRING ONIONS

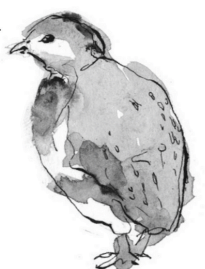


LEEKS



CHANTERELLES

QUAIL



— Small —

**Green Salad | 12**

Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette  
...with Walnut-Crusted Goat Cheese | 14

**Domestic Shrimp Remoulade | 15**

Fried Green Tomato, Salad, Benton's Country Ham

**Honeycrisp Apple Salad | 14**

Arugula, Radicchio, Fourme d'Ambert, Walnuts, Garlic/Dijon Dressing

**'Quack' Madame | 16**

Toasted Brioche, Duck Confit, Ricotta Mornay, Caramelized Onion,  
Manchester Farm Quail Egg, Simple Salad

**Oysters on the Half Shell | 18 per half dozen**

Cocktail Sauce, Classic Mignonette

**Pastrami Rubeen Bao Buns | 15**

House Smoked Pastrami, Sauerkraut, Russian Dressing

**Peculiar Pig Farm Chinese Braised Pork Belly | 15**

Carolina Gold Rice, Baby Bok Choy, Scallions, Sesame Seeds

**Korean Short Rib Lettuce Wraps | 15**

Ssamjang Marinated Smoked Beef Short Rib, Carrot & Turnip Slaw,  
Soy Pickled Cucumber, Peanut, Sesame Seed

**Lamb Mac | 15**

Smoked Lamb Shoulder, Poblano Pepper, Macaroni, Goat Cheese, Fontina

**Butcher's Board | 18**

House Made Charcuterie, Artisanal Cheese, House Pickles, Grapes,  
Herbed Cracker, Whole Grain Mustard

**Fried Gulf Oysters | 16**

Comeback Sauce, Cocktail Sauce

— Main —

**Steak Frites | 49**

12oz Angus Ribeye, Simple Salad, Pommes Frites, Blue Cheese Butter\*

**Pan Seared Snapper | 40**

Thai Massaman Curry, Rice Noodles, Cabbage,  
Ginger, Zucchini, Cilantro

**Grilled Swordfish Grenobloise | 36**

Parsnip Purée, Parsley, Lemon Supreme, Caper, Brown Butter

**Grilled Berkshire Pork Chop | 36**

Delicata Squash, Broccolini, Pecans, Honey Crisp Apple,  
Beech Mushroom, Mustard Bourbon Jus

**Goat Cheese & Ricotta Agnolotti | 26**

Squash Purée, Crispy Brussels Sprouts, Pecans,  
Brown Butter, Balsamic Glaze

— Wood Oven Pizza —

**Tomato Basil | 14**

Grape Tomato, Basil Pesto

**Pimento Cheeseburger | 14**

House Pimento Cheese, Ground Beef

**Don Corleone | 14**

Genoa Salami, Picholine Olive,  
Pickled Banana Pepper

**Littleneck Clam | 14**

Bechemel, Garlic, Scallion, Parsley, Lemon Wedge

\*\*\*In order to better serve all of our guests, we ask that you place your full order at one time.

\*\*We will happily substitute an item or split a plate for a \$2 charge.

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

## A Glass of Wine

### Sparkling

Glera   <b>Bisson</b>   Veneto, Italy	16
Gamay   <b>Domaine THET</b>   Loire, France	14

### Orange

Sauvignon Gris   <b>Lestignac</b>   Bergerac, FR	15
--	----

### White

Melon de Bourgogne   <b>L'Ecu</b>   Muscadet, FR	12
Sauv Blanc   <b>Dezat</b>   Menetou-Salon, France	15
Pecorino   <b>Santa Barbara</b>   Marche, Italy	13
White blend   <b>Shiba</b>   Willamette, Oregon	15
Chardonnay   <b>Time Place</b>   Monterey, CA	14

### Rosé

Frankovka   <b>Pomalo</b>   Slavonija, Croatia	12
--	----

### Red

Grignolino   <b>Poderi Cellario</b>   Piedmont, Italy	13
Pinot Noir   <b>Brooks</b>   Willamette Valley, Oregon	16
Gamay   <b>Robert Perroud Pollen</b>   Brouilly, France	14
Cabernet   <b>Paysan</b>   San Benito, California, USA	17
Tempranillo   <b>Gómez Cruzado Crianza</b>   Rioja, Spain	15

### Coravin© Pour (5oz)

Zibibbo   <b>Occhipinti SP68 Bianco</b>   Sicily, Italy '23	16
---	----

*Tangy acidity & round texture with a fantastic finish. Drink with Swordfish!*

## House Cocktails

<b>Salty Coyote</b>	Tequila, Whipped Grapefruit, Lime, Salt	15
<b>Miso Penicillin</b>	Japanese Whisky, Lemon, Miso Honey Syrup, Ginger, Scotch	15
<b>Ginger Mule Kick</b>	Vodka, Lime, Ginger Syrup, Soda	13
<b>Dirty Margtini</b>	EVOO-Washed Tequila, Olive Brine, Agave, Lime	14
<b>Scottish Breakfast</b>	Brown Butter Washed Scotch, Toasted Oats, Honey	15
<b>Negroni (In Italics)</b>	Gin, Pink Peppercorn Campari, Italicus Bergomot Liqueur	14
<b>Aloe Daiquiri</b>	Probitas Rum, Aloe Liqueur, Velvet Falernum	16
<b>House Old Fashioned</b>	Sagamore Spirit Cask Strength Rye, Demerara and Bitters	16

## Low & Zero Proof

<b>Negroni Sbagliato</b>	Aperol, Bizarro Aperitif, Prosecco	12
<b>Golden Ratio</b>	Suze Aperitif, St-Germaine, Dry Vermouth	12
<b>Limited Addition Piquette</b>	Light, refreshing orange wine & mineral water (8.2 ABV)	7
<b>Athletic Brewing Upside Dawn</b>	Crisp, light Golden Ale (<0.5 ABV)	6
<b>Passionfruit Fizz</b>	Self-Carbonating Passionfruit & Cinnamon, Forbidden Rice (0 ABV)	12
<b>Bramblin' Man</b>	Pomegranate Molasses & Juice, Blackberry, Craft Root Beer (0 ABV)	11
<b>Dealer's Choice Mocktail</b>	Flavorful combination of our seasonal syrups	10
<b>St. Agrestis Phony Negroni</b>	Non-Alcoholic version of the king of cocktails	11

## Beer & Cider

<b>Southern Grawl</b> Kolsch	8	<b>Burial Surf Wax</b> IPA	6
<b>Savannah River</b> Wolf Dog Witbier	6	<b>Wild Heart</b> Namesake Hazy IPA	8
<b>Wild Heaven</b> Emergency Drinking Beer	6	<b>Doc's</b> Pumpkin Cider	9
<b>Citizen Lake</b> Hopper Dry Hopped Cider	8	<b>Trim Tab</b> 006 Imperial NEIPA	9
<b>Westbrook</b> Gose	6	<b>St. Bernardus</b> ABT 12 Quadruple	12
<b>Edmund's Oast</b> Arcade Pale Ale	7	<b>Evil Twin</b> Ode to Obadiah Poundage Porter	13
<b>Aval Gold</b> French Cider	7	<b>Prairie Bomb</b> Imperial Stout	14