



SPRING ONIONS

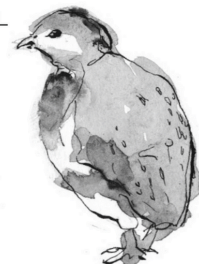


LEEKS



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

**'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, Meyer Lemon Mignonette

**Manchester Farms Orange Quail | 14**

Chinese Fried Quartered Quail, Shaved Fennel Salad,  
Charred Orange Vinaigrette

**Fried Kibbeh | 10**

Middle Eastern Beef and Pine Nut Fritter,  
Herbed Labneh, Pistachio Dukkah, Tahini Sauce

**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**

Tomatillo Mole Verde, Rock Shrimp, Roasted Chayote Squash,  
Serrano Pepper, Radish, Jicama Slaw, Cilantro

**Grilled Sheepshead | 33**

Sauce Romesco, Chickpeas, Roasted Red Peppers,  
Meyer Lemon & Castelvetrano Olive Relish

**Crispy Duroc Pork Schnitzel | 28**

Breaded Pork Cutlet, Charred and Braised Cabbage,  
Roasted Fingerling Potatoes, Apple Butter, Mustard Cream Sauce

**Blood Orange Crab Louie | 22**

Arugula, Paul's Lettuces, Soft Boiled Storey Farm Egg,  
Lump Blue Crab, Avocado, Cucumber, Radish, Louie Dressing

— Wood Oven Pizza —

**Tomato Basil | 14**

Grape Tomato, Basil Pesto

**Don Corleone | 14**

Genoa Salami, Castelvetrano Olive,  
Pickled Banana Pepper

**Pimento Cheeseburger | 14**

House Pimento Cheese, Ground Beef

**Duck Confit | 14**

Port Soaked Cherry, Caramelized Onion

\*\*\*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
Nero D'Avola   <b>Delinquente</b>   Riverland, AUS	14

### Orange

Riesling   <b>Union Sacré</b>   Monterey, CA	15
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### White

Melon de Bourgogne   <b>L'Ecu</b>   Muscadet, FR	12
Sauv Blanc   <b>Monget</b>   Loire Valley, France	14
Ribolla Gialla   <b>Ronchi di Cialla</b>   Friuli, Italy	13
White blend   <b>Shiba</b>   Willamette, Oregon	15
Chardonnay   <b>Chamilly</b>   Burgundy, France	16

### Rosé

Nebbiolo   <b>Azienda Crus</b>   Piedmont, Italy	13
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### Red

Grignolino   <b>Poderi Cellario</b>   Piedmont, Italy	13
Pinot Noir   <b>Lucashof</b>   Forst, Pfalz, Germany	16
Carignan   <b>Villalobos</b>   Colchagua Valley, Chile	15
Cabernet   <b>Paysan</b>   San Benito, California, US	17
Tempranillo   <b>Gómez Cruzado Crianza</b>   Rioja, Spain	15

### Coravin© Pour (5oz)

Nerello Mascalese   <b>Eduardo Acosta</b>   Sicily, Italy	16
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*Vibrant & complex. Ripe fruit with a lovely aroma. Pair with fish or pork!*

## 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 Martini</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>	White 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>Athletic Brewing <i>Upside Dawn</i></b>	Crisp, light Golden Ale (<0.5 ABV)	7
<b>Bramblin' Man</b>	Pomegranate Molasses & Juice, Blackberry, Craft Root Beer (0 ABV)	11
<b>Shrub &amp; Soda</b>	House-Made Bitter Citrus Syrup, Sparkling Water (0 ABV)	10
<b>Dealer's Choice Mocktail</b>	Flavorful combination of our seasonal syrups (0 ABV)	10
<b>St. Agrestis <i>Phony Negroni</i></b>	Non-Alcoholic version of the king of cocktails	11

## Beer & Cider

<b>Southern Growl</b> Kolsch	8	<b>Aval Gold</b> French Cider	6
<b>Savannah River</b> <i>Wolf Dog</i> Witbier	6	<b>Burial Surf Wax</b> West Coast IPA	6
<b>Wild Heart</b> <i>Noche Libre</i> Mexican Lager	8	<b>Hopfly</b> <i>Leaving Town</i> American IPA	7
<b>Wild Heaven</b> <i>Emergency Drinking Beer</i>	6	<b>Trim Tab 006</b> Imperial NEIPA	9
<b>Citizen</b> <i>Lake Hopper</i> Dry Hopped Cider	8	<b>St. Bernardus</b> <i>ABT 12</i> Quadruple	12
<b>Westbrook</b> Gose	6	<b>13 Stripes</b> <i>Peggy Stewart</i> Robust Porter	9
<b>Edmund's Oast</b> <i>Arcade</i> Pale Ale	6	<b>Prairie Bomb!</b> Imperial Stout	14