



STARTERS

BAKED GULF OYSTERS	\$13
calabrian chili butter, lemon, house sourdough rolls	
POUTINE	\$8
duck fat fries, house made gravy, ellsworth cooperative creamery cheese curds	
BEETS AND BURRATA	\$12
maplebrook farms burrata, chilled beets, mandarin orange, sugarcane vinaigrette, watercress	
SWEET CORN HUSH PUPPIES	\$6
lightly fried, cotija cheese, green onion, chipotle aioli	
FIRECRACKER SHRIMP	\$10
crispy fried shrimp, local okra, honey, chili, orange	
SMALL BITES PLATE	\$11
smoked pimento cheese, goat cheese, deviled eggs, house pickles, cracker bread	
PORK SPRING ROLLS	\$8
korean spices, cabbage, carrot, cilantro, charred onion sriracha sauce	

SOUPS & SALADS

add chicken \$4, or salmon \$5 to any salad

KALE SALAD	\$11
honeycrisp apple, endive, golden raisin, house bacon, blue cheese, maple vinaigrette	
SPINACH & PECAN	\$9
baby spinach, candied pecans, red onion, shaved pear, bacon vinaigrette	
CLASSIC CAESAR	\$9
crisp romaine, house dressing, shaved parmesan, garlic croutons	
SOUP OF THE DAY	cup/bowl \$4/\$6

BURGERS

all sandwiches/burgers served with fries or kettle chips
substitute soup, salad or duck fries \$2

CHEESEBURGER	\$10
8 oz. custom steak blend, tillamook aged cheddar, lettuce, local tomato, onion	
PIMENTO CHEESE BURGER	\$12
white cheddar pimento cheese, fried onion, house bacon, lettuce, local tomato	

ENTREES

PAN SEARED SCALLOPS	\$26
butternut hash, bacon, hen of the woods mushrooms, kale, miso	
FIRST LIGHT WAGYU STRIP STEAK	\$40
bms 6 grade wagyu, parsnip puree, roasted root vegetables, cracked pepper demi	
GRILLED SWORDFISH	\$26
tomato vinaigrette, creamy risotto, buttered brussel sprouts, house bacon	
BRAISED BONELESS SHORT RIBS	\$22
chili braised short rib, oakview farms stone ground grits, local carrots	
ROASTED PORK LOIN	\$20
lightly smoked and grilled, whipped potatoes, collards, bacon jam	
SWEET TEA CHICKEN & CORNBREAD	\$20
house cornbread, chipotle honey, hot sauce	
BLACKENED GULF CATCH	\$24
conecuh and crab cream sauce, oakview farms stone ground grits, green beans	
WOOD GRILLED BISTRO STEAK	\$24
whipped red skin potatoes, grilled asparagus, veal demi glaze	
GRILLED SALMON	\$22
grilled Faroe Island salmon, local field peas, golden potato gratin	



OUR FARMERS

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

BUY THE KITCHEN A SIX PACK! \$10