



STARTERS

CAST IRON GULF OYSTERS calabrian chili butter, house sour dough rolls	\$13
TUNA POKE quinoa, pickled pear, watermelon radish, carrot, shiso, unagi sauce	\$12
ST. LOUIS RIBS smoked and grilled, chow chow, alabama white bbq sauce	\$12
BARBECUE SHRIMP gulf shrimp, lemon, garlic, worcestershire and buttered toast	\$14
PIMENTO CHEESE smoked pimento cheese, pickled vegetables, cracker bread	\$11
HUSH PUPPIES roasted corn, cotija cheese, chipotle aioli	\$6
PORK SPRING ROLLS korean spices, cabbage, carrots, cilantro, charred onion, sriracha sauce	\$8
POUTINE duck fat fries, brown gravy, ellsworth cooperative cheese curds	\$8

SOUPS & SALADS

SOUP OF THE DAY	cup/bowl \$4/\$6
BIBB SALAD honeycrisp apple, jalapeno cornbread crumbles, house bacon, bleu cheese, sugar cane vinaigrette	\$9
SPINACH & PECAN baby spinach, candied pecans, red onion, shaved pear, bacon vinaigrette	\$9
CLASSIC CAESAR crisp romaine, house dressing, shaved parmesan, garlic croutons	\$9
add chicken \$4 or shrimp \$5 to any salad	

BURGERS

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

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

ENTREES

PAN SEARED SCALLOPS butternut hash, bacon, wild mushrooms, greens, miso	\$26
NEW YORK STRIP certified angus, potato gratin, roasted root vegetables, cracked pepper demi	\$34
BRAISED BONELESS SHORT RIBS chili braised short rib, oakview farms stone ground grits, local carrots	\$22
GRILLED AMBERJACK toasted cous cous salad, crispy brussels, lemon vinaigrette	\$24
CAST IRON DUCK BREAST cardamom glaze, whipped cauliflower, roasted broccolini	\$26
CRISPY PORK SHANK niman ranch osso bucco cut, hoppin' john, carolina gold rice	\$23
SWEET TEA CHICKEN & CORNBREAD house cornbread, chipotle honey, hot sauce	\$20
BLACKENED REDFISH conecuh and crab cream sauce, oakview farms stone ground grits, green beans	\$24
NIMAN RANCH FLAT IRON STEAK whipped red skin potatoes, grilled asparagus, veal demi glaze	\$24



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

BUY THE KITCHEN A SIX PACK! \$10