



## STARTERS

**HUSH PUPPIES** **\$8**

Conecuh, Jalapeño Jam, Whipped Cream Cheese

**BAKED OYSTERS** **\$14**

Creole Butter, House Yeast Rolls

**POUTINE** **\$11**

Duck Fat Fries, Brown Gravy, Ellsworth  
Cooperative Creamery Cheese Curds,  
Smoked Brisket Burnt Ends

**POP ROCKS** **\$14**

Popcorn Style Rock Shrimp,  
Honey Lime Sriracha Dipping Sauce

**PORK SPRING ROLLS** **\$8**

Pork Shoulder, Cabbage, Ginger, Honey,  
Soy, Korean BBQ Sauce

**SMOKED PIMENTO CHEESE** **\$10**

Tillamook Cheddar, House Pickles,  
Cracker Bread

**BUY THE KITCHEN A SIX PACK!** **\$10**

## SOUP & SALADS

Add Chicken \$5 Or Salmon \$6 To Any Salad

**CAESAR** **\$9**

Romaine, Parmesan, Garlic Croutons,  
House Dressing

**SPINACH & PECAN** **\$9**

Baby Spinach, Candied Pecans, Red Onion,  
Honeycrisp Apple, Red Wine Vinaigrette

**SOUP DU JOUR** **CUP/BOWL** **\$4/\$6**

## BURGERS

All Burgers Served With Fries or Kettle Chips  
Substitute Soup, or Salad, or Duck Fries \$2

**PIMENTO CHEESE BURGER** **\$14**

8 oz. Custom Steak Blend, Fried Onion, House Bacon,  
White Cheddar Pimento Cheese, Lettuce, Tomato

**BATTLE BURGER** **\$14**

8 oz. Custom Steak Blend, Jalapeno Bacon Jam,  
Smoked Gouda, Lettuce, Tomato  
defending our burger battle title from 2021!

## ENTREES

**SHRIMP & GRITS** **\$24**

Marsh Hen Mill Grits, Gulf Shrimp,  
Creole Butter, Okra

**BACON CURED DUCK BREAST** **\$24**

Parsnip Purée, Roasted Root Vegetables,  
Butternut Squash

**SEARED NEW BEDFORD SCALLOPS** **\$32**

Seared U15 Scallops, Baby Arugula Salad,  
Jalapeño & Onion Polenta Cake

**RIBEYE** **\$36**

Whipped Potatoes, Rainbow Chard,  
Roasted Mushrooms, Chimichurri

**GRILLED SALMON** **\$27**

Carolina Gold Rice, Roasted Squash, Zucchini, and  
Eggplant, Tomato Herb Butter

**BONE IN PORK CHOP** **\$26**

14 oz. Bone In Pork Chop, Succotash,  
Whipped Potatoes, Sweet Onion Marmalade

**BLACKENED CATCH** **\$32**

Marsh Hen Mill Grits, Green Beans,  
Conecuh & Crawfish Cream Sauce