



### STARTERS

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

Conecuh, Jalapeño Jam, Whipped Cream Cheese

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

Calabrian Chili 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, Chili Lime Honey

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

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

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

Tillamook Cheddar, House Pickles, Cracker Bread

### SOUP & SALADS

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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

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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

**THE GAMBLER** **\$14**

8 oz. Custom Steak Blend, Bacon Jalepena Jam, American Cheese, Bread And Butter Green Tomato, House Aoili

### ENTREES

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

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

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

Seared U15 Scallops, Sweet Pea Puree, Pickled Corn, Summer Salad

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

Whipped Potatoes, Rainbow Chard, Red Wine Demi

**PAN SEARED HALIBUT** **\$29**

Israeli Cous Cous, Yellow Squash, Green Tomato Pico de Gallo, Sweet Soy

**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

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