

SMALL PLATES

Col Newsom's Country Ham Biscuit Sliders	8
Cabot cheddar, sweet & spicy pepper jelly	
Boiled Peanut Hummus (vg)	8
Grilled house-made flatbread	
Devilish Eggs (gf)	9
Smoked trout, pickled mustard seed	
Broiled Barnegat Bay Oysters (gf)	12
Chipotle bourbon butter	
High Bar Oysters on the Half Shell (gf)	15/28
Sherry shallot mignonette, Louisiana hot sauce	
Pimento Cheese (v)	7
House-made sour cream crackers	
Local Diver Scallop Hush Puppies (vp)	11
Comeback sauce	
House Made Andouille Sausage (gf)	11
Mashed potatoes, gravy, frizzled onions	
Chicken Oyster Skewers (gf)	8
Ramps, pineapple, Hellcat, Ranch	
Mac & Cheese (v)	12
Grafton cheddar, herbed breadcrumbs	
Shrimp Toasts	9
Szechuan spice, scallions	
Local Stuffed Top Neck Clams	9
Cornbread, Bagnarotte	

SALADS

"Caesar Salad" (gf)	10
Ranch dressing, crispy house-made bacon, 2 year old cheddar, anchovies	
Monticello (vp, gf)	10
Frisee, smoked trout, green apple, candied pecans, benne seed dressing	

Sugar Snap Peas (vg, gf) 10
Ramp vinaigrette, baby spinach, tarragon, mint

MAINS

Frito Pie (v) 24
Roasted red peas, Carolina rice, Cabot cheddar, corn meal crust
Add Pulled Pork 4

Koji Rubbed Sirloin (gf) 28
Shoestring potatoes, Grilled Asparagus

Head On Shrimp & Grits (gf) 24
BBQ rubbed Florida pink shrimp, antebellum grits

Point Pleasant Scallops 27
Japanese knotweed, bok choy, spinach, Creole cream sauce

Vegan Chicken Platter (vg) 20
House-made vegan fried chicken, Kentucky BBQ sauce, biscuit, choice of side

FRIED CHICKEN

Half Smoked Fried Chicken 24
Buttermilk brined, cold smoked, hot honey drizzle, 1 biscuit, choice of side

Whole Smoked Fried Chicken 40
Buttermilk brined, cold smoked, hot honey drizzle, 2 biscuits, choice of 2 sides

SIDES

Coconut Ham Hock Curry Collards (vgp, gf) 6

Red Cabbage Coleslaw (vg, gf) 6

Roasted Beet (vgp, gf) 6

Green Salad (vg) 5

BBQ Baked Beans (vg) 5

Skillet Cornbread (v) 4

Bacon Potato Salad 6

The source locally sourced items are subject to change based on seasonality.