

**STARTERS**

**Fried Gulf Oysters | 19.95**  
*Hanna Farms Cornmeal, Lemon, Remoulade*

**Artisan Cheese Plate | 18.95 Seasonal**  
*House Pickled Haricot Verts, Country Jam, Marinated French Olives, Toast Points*

**Grilled Chicken Wings | 18.95**  
*House Dry Rub, Maytag Blue Cheese Dressing, Apple Fennel Slaw*

**Meatballs | 14.95**  
*Home Place Farm Grass Fed Beef, Shaved Pecorino*

**Bounty Salad | 10.95**  
*Beets, Slivered Shallots, Pickled Farm Egg, Spiced Pecans, Goat Feta, Raspberry Vinaigrette*

**Oysters On The Half Shell | MP**  
*Horseradish, Cocktail Sauce, Mignonette, Croutons*

**House Cut Pommes Frites**  
*Smoked Bacon, Chèvre, White Cheddar, Chopped Scallions, Green Goddess Creme Fraiche*  
**12.95 Small 18.95 Large**

**SIDES**

**Gouda Grits | 8.95**  
*Hanna Farms, Stone Ground White Corn, Smoked Gouda, Scallions*

**Braise Collard Greens | 8.95**  
*Ham Hock, House Pickled Jalapeños*

**Brussel Sprouts | 17.95**  
*Pickled Cranberries, Toasted Almonds, Tobacco Onions, Smoked Bacon, Walnut Butter*

**Risotto | 10.95**  
*Lavender, Fresh Herbs, Shaved Pecorino*

**ENTREES**

**STUFFED RAINBOW TROUT | 35.95**  
*Sunburst Rainbow Trout, Herbsaint Accent-ed Fennel, Orange, Caper, Arugula Salad*

**NEW YORK STRIP | 47.95**  
*Roasted Garlic Pomme Purée, Tobacco Onions, Worcestershire*

**VEGETARIAN EGGPLANT LASAGNA | 28.95**  
*Makhani Marinara, Whole Milk Mozzarella, Cashew, Shaved Pecorino, Basil Chips*

**CONFIT MOROCCAN SPICED LAMB | 43.95**  
*Chimichurri, Chickpea Puree, Arugula-Pecorino-Cashew Salad, Sherry Bacon Vinaigrette*

**HALF ROASTED SPRINGER MOUNTAIN FARMS CHICKEN | 32.95**  
*Mushroom Risotto, Smoked Heirloom Tomato Vinaigrette*

**SHRIMP AND GRITS | 29.95**  
*Wild Caught Gulf Shrimp, Smoked Gouda Grits, Pickled Okra, NOLA Butter Sauce, Crispy Leeks*

**BERKSHIRE PORK SHANK | 39.95**  
*Red Wine Braised Hind Shank, Gouda Grits, Stewed Collard Greens, Pork Jus*

**HAND CUT 14OZ**

**KEY LIME PIE | 7.95**  
*Graham Cracker Crust, Key Lime Creme Fraiche*

**GELATO | 4.95**  
*Hazelnut, Vanilla, Banana Dulce de Leche, Chocolate*

**BANANA GLUTEN FREE BREAD PUDDING | 7.95**  
*Dulce de Leche Glazed, Banana Gelato, Rum Sauce*

**FLOURLESS CHOCOLATE CAKE | 7.95**  
*Grand Marnier Macerated Berries, Mint, Fig Vinegar, Vanilla Gelato*

