



SIGNATURE COCKTAILS

14 ACRIMONY

woodford reserve rye, dolin blanc, burlesque bitters,
lemon grass, absinthe spray, lemon twist

12 LEGACY

hendrick's, lillet rose, watermelon &
pink peppercorn syrup, basil, mint

12 PRODIGY

belle meade, vinho verde, bonal gentiane quina,
dewberry & lemonbalm syrup

11 DELIRIUM

teramana blanc, gran marnier,
hibiscus tea syrup, fresh lime

8 FORBEARANCE

ketel one, luxardo, handmade peach butter,
brut sparkling, nutmeg

STARTERS

CRISPY BRUSSELS SPROUTS 9

roasted prosciutto, shaved grana padano, sweet sherry glaze

ITALIAN SAUSAGE FLATBREAD 10

house duroc pork sausage, caramelized onions, fontina, extra virgin olive oil

LOCAL VEGGIE FLATBREAD 12

arugula, roasted garlic, yellow squash, heirloom tomato,
peppadew peppers, herbs, goat cheese, truffle oil

CORNMEAL CRUSTED GULF OYSTERS 15

cocktail sauce, remoulade

ARTISAN CHEESE & CHARCUTERIE BOARD 13

seasonal accompaniments

GNOCCHI & GARDEN VEGETABLES 11

housemade gnocchi, local eggplant, squash and zucchini,
roasted tomatoes, portabello mushrooms, pesto, grana padano

SALADS

SUMMER SALAD 10

watermelon, feta, arugula, mint, balsamic glaze

ROMAINE WEDGE SALAD 12

heirloom cherry tomatoes, English cucumbers, shaved red onion, Beeler's
bacon, housemade blue cheese dressing

ROASTED BABY BEET SALAD 11

southern organics mixed lettuces, pistachio goat cheese, shaved fennel,
candied pumpkin seeds, pumpkinseed oil vinaigrette

TOMATO & BURRATA 14

basil, balsamic glaze, lemon oil

PICKLED STRAWBERRY SALAD 10

arugula, shaved fennel, feta, red onion, candied pistachios, dijon vinaigrette

ENTRÉES

GRILLED COMFREY FARMS DUROC BONE IN PORK CHOP 32

duchess sweet potatoes, wilted greens, bourbon ginger peach butter

PAN SEARED SCOTTISH SALMON 29

saffron risotto, artisan chorizo, roasted cherry tomato, olives, piquillo
pepper, arugula, roasted red pepper & basil balsamic

SEARED SCALLOPS 34

locally sourced okra, corn and heirloom tomatoes, johnny cakes,
creole cream sauce

JOYCE FARMS SMOKED CHICKEN PASTA 27

spaghettini chitarra, roasted tomatoes, artichokes, garden basil,
white wine cream

GRILLED HEREFORD BISTRO TENDERLOIN 28

truffle parmesan smashed potatoes, garden salad, bourbon,
garlic & herb steak sauce

SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 33

horseradish herb whipped potatoes, haricots verts,
balsamic-portobello mushroom

CERTIFIED ANGUS FILET OF BEEF 42

duckfat roasted fingerlings, asparagus,
herb butter, demi-glaze

VEGAN LENTIL WALNUT LOAF 21

granny smith apples, seasonal vegetables, flax seed, balsamic glaze