

STARTERS

OYSTERS ON THE HALF SHELL* MKT east ϑ west coast

JUMBO SHRIMP COCKTAIL 21 atomic horseradish cocktail sauce

GOAT CHEESE PIMENTO FRITTERS 15 house-made pepper jelly

NEW ORLEANS BBQ SHRIMP 18 bbq butter, crispy leeks, boursin grit cake

CRISPY CALAMARI &SHRIMP 22 point judith calamari, pickled sweet peppers, louis sauce

AHI TUNA POKE* 18 avocado, red onion, lime, macadamia nuts, citrus ponzu, cilantro, sesame, shrimp crackers

SEAFOOD GUMBO 15 andouille sausage, okra, white rice

ARTISAN BREAD BASKET 7 seasonal focaccia, lavash, walnut raisin, pretzel, whipped honey butter

SALADS

CAESAR SALAD 14 romaine, sourdough breadcrumb, parmesan-reggiano

FARMHOUSE SALAD 14 kale, wild rice, spiced sweet potato, apple, goat cheese, sunflower seeds, balsamic vinaigrette

THAI SALAD 15 napa & red cabbage, romaine, carrot, bell pepper, radish, sesame, thai peanut dressing

STEAKHOUSE SALAD* 21 ny strip, arugula, blue cheese, caramelized onion, roasted red pepper, balsamic vinaigrette

LOBSTER COBB 39 bibb lettuce, nueske's bacon, egg, avocado, tomato, corn, cheddar, avocado ranch

COMPLEMENT YOUR SALAD

chicken 7 ~ shrimp 10 ~ salmon* 11 ~ steak* 12

SANDWICHES

MOTHER CLUCKER 17 crispy chicken breast, garlic aioli, cherry peppers, shredded lettuce, brioche bun, fries

COMEBACK BURGER* 19 brisket burger, big boy sauce, cheddar cheese, lettuce, onion, brioche bun, fries

BLACKENED SALMON BURGER* 17 faroe island salmon, garlic aioli, sliced avocado, pickled onions, sliced tomato, bibb lettuce, brioche bun, fries

CRISPY FISH SANDWICH 22 lightly crisped market fish, fresh coleslaw, garlic aioli, red onion, brioche bun, fries

BRUNCH FAVORITES

POACHED LOBSTER BENEDICT* 35 english muffin, creamed spinach, rich hollandaise, poached eggs, topped with caviar

BENEDICT LORRAINE* 22 english muffin, creamed spinach, seared tomato, poached eggs, rich hollandaise

CRAB CAKE BENEDICT* 25 english muffin, jumbo lump crab cakes, poached eggs, rich hollandaise

STEAK FRITES & EGGS* 38 sliced ny strip, house-made demi-glace, sunny side up eggs, fries

GARDEN OMELET* 20 tomato, goat cheese, onion, avocado, fresh herbs, mushroom, tomato gravy, served with artisan green salad

JUMBO LUMP CRAB OMELET* 28 farm fresh eggs, brie cheese, cherry tomatoes, served with artisan green salad

LOBSTER OMELET* 30 farm fresh eggs, butter poached lobster, topped with rich hollandaise & chives, served with artisan green salad

SHRIMP & GRITS 24 andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth

ADULT BISCUITS & GRAVY* 20 buttery biscuits, mushroom gravy, crispy fried chicken breast, sunny side up egg

MIXED BERRY CREPES 18 lemon cream, mixed berry compote, fresh whipped cream

SMOKED STEAK HASH* 24 pan gravy, herb roasted potatoes, smoky bbq sauce, pickled red onion, sunny side up eggs

AVOCADO TOAST 22 artisan sourdough, tomato, prosciutto, sunny side up egg, sea salt

BANANAS FOSTER FRENCH TOAST 24 caramelized bananas, pecans, sweet brown sugar butter sauce, spiced dark rum

CHALLAH FRENCH TOAST 20 vanilla & cinnamon, fresh fruit, pecans, orange brandy butter, maple syrup

SIDES

STONE GROUND GRITS 6
CHICKEN SAUSAGE 7
CINNAMON ROLLS 8
BUTTERMILK BISCUITS 7
APPLEWOOD SMOKED BACON 8
POTATO PANCAKE WITH CRÈME FRAÎCHE 7
2 EGGS ANY STYLE* 6