

LUNCH

SERVED DAILY
11:00AM - 2:00PM

STARTERS

PULL-APART BREAD
housemade, local cane sugar butter
\$5

CHILLED SHRIMP
fresh lemon, cocktail sauce
\$22

DEVEILED EGGS
pickled mustard seeds, chicharron
\$14

HUMMUS TRIO
roasted garlic, carrot sriracha, edamame,
fresh and pickled vegetables, toasted pita
\$18

CRAB CAKE
southern chow chow relish,
tabasco aioli
\$22

ENTREES

LOCAL MUSHROOM PASTA
housemade creste de gallo, arrabbiata, english peas
\$26

STEAK FRITES
fries, garlic herb butter, truffle aioli
\$46

SALMON
roasted marble potatoes, kale, lemon vinaigrette
\$36

SALADS

Add: chicken +6, salmon +12, shrimp +12, steak +14

LITTLE GEM SALAD
fresh citrus, ricotta salata, hazelnuts, herb vinaigrette
\$17

CAESAR
romaine hearts, cornbread croutons,
aged parmesan, caesar dressing
\$16

BEETS & BURRATA
roasted carrots, mint from the garden,
pomegranate vinaigrette
\$18

HANDHELDS

served with fries or side salad

SMASHBURGER
aged white cheddar, comeback sauce, onion jam, pickle
\$22

FRENCH DIP
housemade baguette, shaved beef, onion,
roasted mushrooms, gruyere, truffle aioli, jus
\$28

FRIED CHICKEN SANDWICH
local honey, dill mayo, chow chow, brioche bun
\$18

CRISPY FISH SANDWICH
cornmeal crusted snapper, fennel apple slaw, brioche bun
\$20

CAPRESE PANINI
ciabatta, fresh mozzarella, heirloom tomato, basil pesto
\$16

BRUNCH

AVOCADO TOAST
sourdough, pimento cheese, citrus, pickled onion
+ fried egg \$3
\$16

WAFFLES
honey butter, maple syrup, fresh berries
\$16

TWO FARM EGGS
roasted potatoes, bacon and sausage, toast
\$18

CHICKEN & WAFFLES
crispy chicken, maple syrup, aleppo pepper
\$22