

LUNCH

SERVED DAILY
11:00AM - 2:00PM

STARTERS

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

CHILLED SHRIMP
fresh lemon, cocktail sauce
\$22

DEVILED 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, arrabiata, english peas
\$26

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

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

BRUNCH

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

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

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

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

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

KIDS MENU

served with fruit, fries and kids beverage

GRILLED CHEESE

BUTTER NOODLES

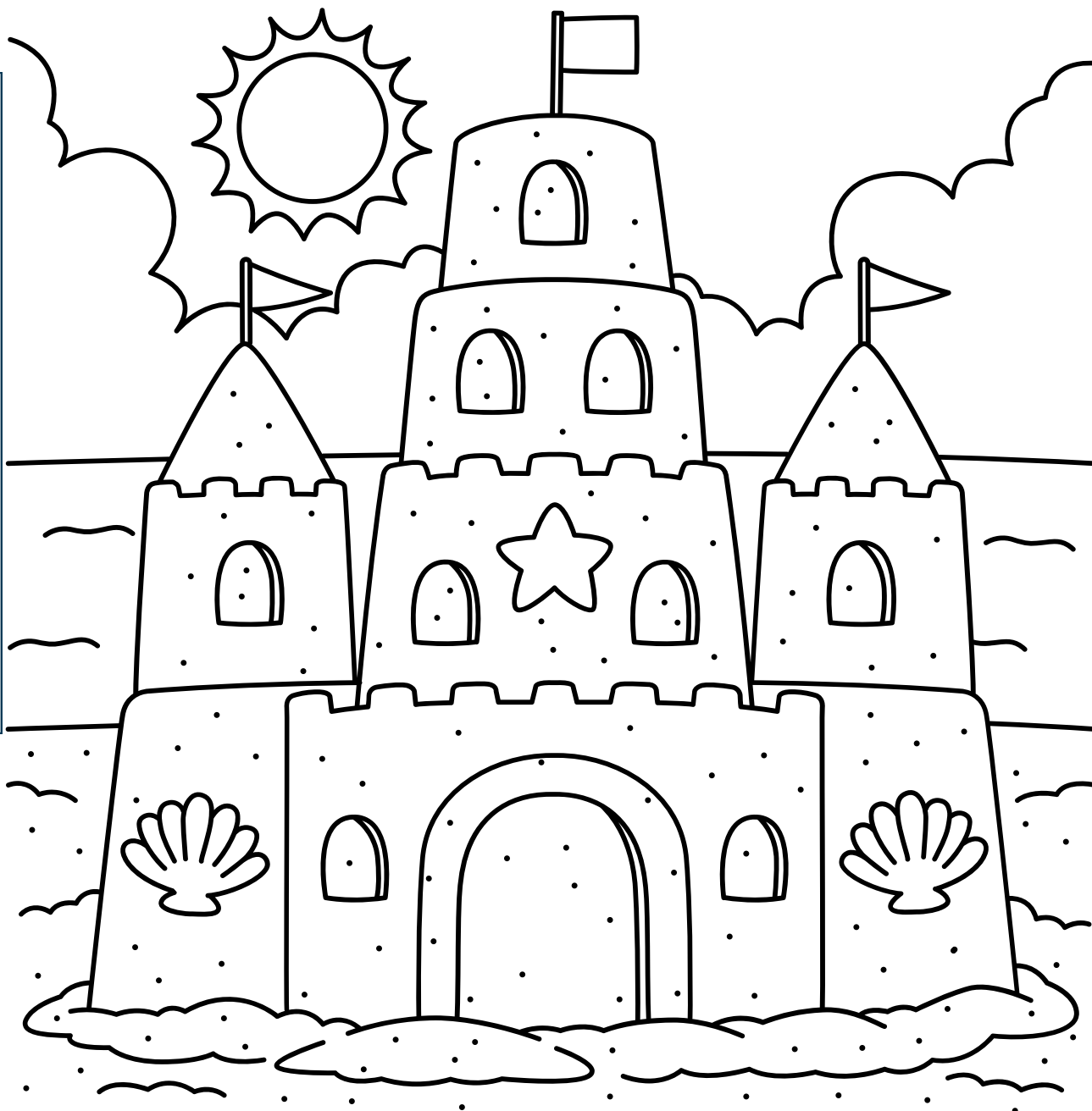
\$10

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

\$14



TWIN VIEW