



## Shareables & Greens

<b>Buttermilk Cornbread</b>   honey + molasses butter, apricot jam, sea salt	7
<b>Calamari</b>   lightly fried, cherry peppers, lemon, dill + smoked mustard tartar sauce	15
<b>Firecracker Shrimp Tostada</b>   thai chili glaze, avocado, pickled onion, cowboy candy, pineapple salsa, miso crema, tortilla	14
<b>Crab &amp; Artichoke Dip</b>   parmesan fondue, avocado + tomato salsa, old bay tortilla chips	14
<b>Shrimp &amp; Crab Mac N Cheese</b>   bechamel sauce, andouille sausage, shrimp, blue crab, pepper jack & cheddar cheese	16
<b>Sticky BBQ Wings</b>   lime, blue cheese dressing	15
<b>Burrata &amp; Prosciutto</b>   marinated tomato, arugula, E.V.O.O., fig vincotto, aged prosciutto, parmesan focaccia	13
<b>Warm Brie Cheese</b>   sourdough baguette, cherry tomatoes, mediterranean olives, pearl onions, basil vinaigrette, fig reduction, wild greens	12
<b>Cobb</b>   avocado, cherry tomatoes, corn, point Reyes cheese, biscuit croutons, applewood bacon, egg, little gem lettuces, buttermilk vinaigrette	13
<b>Chopped Farm Salad</b>   pickled onion, blue cheese, sun-dried tomatoes, smoked bacon, iceberg lettuce, green goddess dressing	10

Add On : Chicken 7 | Shrimp 8 | Salmon 9

## Mains

<b>Farm Raised Atlantic Salmon*</b>   blackened, coconut + ginger rice, jerk haricot verts, whipped feta, citrus honey, pineapple + chili salsa	26.5
<b>Low Country Crab Cakes</b>   southern style coleslaw, old bay fries, smoked mustard + dill tartar sauce	29.5
<b>BBQ Rubbed St. Louis Ribs</b>   southern style coleslaw, hand cut fries, BBQ sauce	22

# Between the Bread

<b>Cheeseburger*</b>   8oz custom beef blend, cheddar, tomato, iceberg, B&B pickles, comeback sauce, brioche bun, hand cut fries	16.5
<b>Mushroom + Swiss Burger*</b>   8oz custom beef blend, swiss, mushroom ragout, fried egg, miso crema, rocket lettuce, brioche bun, hand cut fries	16.5
<b>Bacon + Avocado Burger*</b>   8oz custom beef blend, sharp cheddar, avocado, applewood bacon, fried egg, chipotle baja sauce, brioche bun, hand cut fries	17
<b>Cubano</b>   roasted mojo pork, black forest ham, swiss cheese, whole grain mustard aioli, B&B pickles, focaccia, hand cut fries	15
<b>K.F.C</b>   crispy gochujang glazed chicken thigh, kimchi mayo, B&B pickles, rocket lettuce, hand cut fries, brioche bun	14.5
<b>Cajun Shrimp Tacos</b>   shredded cabbage, pico de gallo, chipotle baja sauce, herbed rice, lime	14

## Bowls

<b>Kung Pao Salmon + Rice*</b>   farm raised salmon, charred brussel sprouts, wild mushrooms, peanut vinaigrette, sesame, cilantro, coconut + ginger rice, miso yum yum sauce SUB CAULIFLOWER TO MAKE IT   V	23
<b>Carne Asada + Rice*</b>   creole marinated beef tenderloin, sweet onions, peppers, avocado, elote, cotija cheese, chipotle baja sauce, hot sauce, braised pinto beans, herbed jasmine rice, flour tortillas	24
<b>Fajita Chicken Burrito + Rice</b>   blackened chicken breast, avocado, elote, cotija cheese, cowboy candy, chipotle baja sauce, herbed jasmine rice, braised pinto beans, flour tortillas	19

## Sides

<b>Truffle Fries</b>   truffle, parmesan, crushed herbs	6
<b>Sweet Potato Fries</b>   blue cheese aioli	6
<b>Chopped Farm Salad</b>	6
<b>Sweet Corn &amp; Fava Bean Succotash</b>   bacon, garlic, fine herbs	6
<b>Brussel Sprouts</b>   "collard green" style, smoked bacon, vidalia onion	6
<b>Lobster Mac N Cheese</b>   pimento cheese, cheddar, toasted panko	12

Parties of 6 or more are subject to an 18% gratuity fee

\*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions