

RAW BAR		CHILLED SEAFOOD ₣ TOWER
GULF COAST OR EAST COAST OYSTERS ON THE HALF SHELL ₣ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Satsuma Basil Mignonette, Buttered Saltines, Lemon 19 1/2 DOZ 38 1 DOZ WEST COAST OYSTERS ON THE HALF SHELL ₣ Spicy Cocktail, Red Fresno Hot Sauce, Red Wine Mignonette, Satsuma Basil Mignonette, Buttered Saltines, Lemon MKT		 In the mood to start your meal with the finest seafood the ocean has to offer? Look no further than our signature Chilled Seafood Tower. 135
ROCK SHRIMP SALAD (GF) Maldon Salt, Celery, Lemon, Olive Oil, Chive 19	COBIA CRUDO ₣ (GF) Passion Fruit Leche De Tigre, Red Onion, Lemon, Olive Oil 19	TUNA CRUDO ₣ (GF) Pickled Fennel, Chili, Olive Oil, Sea Salt 23

APPETIZERS

— CALABRIAN SHRIMP — Calabrian Chilies, Crispy Shallots, Fresh Herbs, Focaccia 20	* SOUTHERN PORK DUMPLINGS * Potlikker Consommé, Crispy Sage 18	— WHIPPED FETA — ^{VG} Herbed Almonds, Espelette, Orange Blossom Honey, Grilled Naan Bread 16
WARM CHEDDAR BISCUITS ^{VG} Salted Cane Syrup Butter 14	SMOKED TUNA DIP Pickled Onion, Crispy Shallots, Hot Buttered Saltines 17	EMPANADA POSTA CARTAGENERA Braised Beef Short Rib, Corn Masa, Gruyère, Aji Colombiano, Chile 20

SOUP & SALAD

FRENCH ONION SOUP Fonville Po'boy bread, Gruyère, Challerhocker 18	CHARRED AVOCADO ^V ^{GF} Mushrooms, Garden Blend Greens, Quinoa, Hazelnut, Sherry Vinaigrette, Espelette 10/16
* CHOPPED ROMAINE HEARTS * Anchovy Bread Crumbs, Parmesan Reggiano, Classic Caesar Dressing 9/14	THE WEDGE ^{GF} Blue Cheese, Preserved Tomato, Bacon Lardons, Benne Seed, Green Goddess Dressing 10/16

PASTA

— SQUID INK BUCATINI — Local Tomato, Guanciale, Pecorino, Basil 33	RED BEAN GNOCCHI ^{VG} Brown Butter, Pecan, Green Apple, Sage, Manchego 35
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LAND

COQ AU VIN ^{GF} Joyce Farms Poulet Rouge, Bacon Lardon, Pearl Onions, Local Mushroom, Bordeaux 39	* COMFREY FARMS * PORK SCHNITZEL Local Mushrooms, Lemon, Capers, Bacon Lardon, Pomegranate, Potato Purée, Chive 39
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FARM

COCONUT GREEN CURRY ^V ^{GF} ROASTED BUTTERNUT SQUASH Ginger, Mint, Hatch Green Chili, Crispy Chickpeas, Jasmine Rice 29	GREEN CHILI FRANÇAISE ^{VG} Queso Chihuahua, Pepitas, Guajilla Salsa, Red Onion, Cilantro, Feta, Yard Egg 29
* ROASTED CARROT HUMMUS * ^{VG} Crudité, Pumpkin Seed Clusters, Herbed Almonds, Olives, Grilled Bread 26	

SEA - À LA CARTE

JUMBO LUMP BLUE CRAB CAKES Pea Purée, Garlic Mousse, Herb Salad 57	ROASTED RED SNAPPER ^{GF} Asparagus & Roasted Mushroom Fricassee, Fennel Bacon Salad 45
GRILLED COBIA ^{GF} Cebollitas Jus, Herb Salad 41	

BEEF

BRAISED BEEF SHORT RIB Sea Island Red Field Peas, Jasmine Rice, Carolina Demi Glace, Gremolata 41	FILET MIGNON ^{GF} C.A.B Potato Purée and choice of sauce: Au Poivre, Carolina Demi, Chimichurri 59
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SIDES 11
Mac and Cheese ^{VG} ^{GF} Grilled Asparagus ^V Potato Purée ^{VG} ^{GF} Roasted Butternut Squash ^V ^{GF} Stone Ground Grits ^{VG} ^{GF} Pork Collard Greens ^{GF} Late Season Cucumber Salad ^V ^{GF}

COCKTAILS		BEER	
CURE Tequila Blanco, Pineapple Amaro, Ginger, Honey, Lemon Restorative, Comforting, Healing	17	DRAFT German Lager, Oyster City, Tates Helles 5% 9 Pale Ale, Oyster City, Mangrove 8.2% 9 NE IPA, 3rd Planet Dank Side of the Moon 7.5% 10 Italian Pilsner, Back Forty Beer Co. 5.5% 13 Rotating Selection MKT	
ISLA SWIZZLE Lime Infused Vodka, Falemum, Lime Juice, Mint Syrup Bright, Minty, Citrusy, Refreshing	17		
FRONTIER OLD FASHIONED Bacon Bourbon, Demerara, Molasses Bitters, Orange Bitters Rich, Smoky, Savory	17	IMPORT Mexican Lager, Modelo Especial 4.4% 7 Belgium Pilsner, Stella Artois 5.2% 6 Euro Pale Lager, Beck's (N/A) 6	
DELTA HARVEST Wonderbird Gin, Spiced Pear Liqueur, Ginger, Lemon Fall Spiced, Vibrant, Refreshing	18	DOMESTIC American Lager, Coors Banquet 5% 6 DbI IPA, Toppling Goliath, King Sue (16oz) 7.8% 14 Lime Lager, Perfect Plain Brewing Co., Yachtside 4.5% 6 Amber Ale, Fairhope 5.9% 6 American Pilsner, Miller Lite 4.2% 5	
JAPANESE MOKA 30A Bourbon Cream, Caffé Moka, Suntory Toki, Vanilla, Shaved Cold Brew Ice Decadent, Rich, Invigorating	18		
OAXACA OLD FASHIONED Anejo Tequila, Mezcal, Agave, Angostura Bitters, Grapefruit Bitters Boozy, Smoky, Sexy	21	ZERO PROOF	
KINGSTON NEGRONI House Rum Blend, Coconut Campari, Torino Vermouth, Allspice Dram Rich, Complex, Luxurious	20	PLACEBO Ritual Zero Proof Tequila, Lemon, Ginger, Honey, Pineapple 12	
SCOTCH BONNET Chai Infused Scotch, Drambuie, Hot Honey, Lemon Citrusy, Spiced, Refreshing	17	GREEN DAISY Ritual Zero Proof Tequila, Avocado, Sugar, Lime 13	
FLEUR DE VIE Nolet's Gin, St. Germaine, Dubonnet, Lemon, Lavender Floral, Silky, Refreshing	17	FROZEN N/A Rotating Seasonal Selection 10	
MARGARITA VERDE Jalapeño Tequila, Chili Verde Liqueur, Avocado, Lime Spicy, Tart, Herbaceous	18	SPARKLING REISLING Weingut Dr. Fischer, Mosel, Germany 12	
FROZEN COCKTAIL Rotating Seasonal Selections	16	JAPANESE SHAVED ICE	
		Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our housemade seasonal syrup.	

WINES BY THE GLASS				
WINE/VARIETAL	VINTAGE	PRODUCER	APPELLATION	GLASS
CAVA	N/V	Mercat, Brut	Barcelona, Spain	14
CRÈMANT ROSÉ	N/V	Dopff & Irion, Rose Brut	Alsace, France	20
VERMENTINO	2021	Vigne Surrau ‘Limizzani’	Vermentino di Gallura, Sardinia, Italy	12
PINOT GRIGIO	2021	Tiefenbrunner	Trentino-Alto Adige, Italy	12
SAUVIGNON BLANC	2022	Matanzas Creek	Sonoma County, CA	15
SAUVIGNON BLANC	MKT	Rotating Selection	Sancerre, France	MKT
RIESLING	2021	Weingut Josef Leitz ‘Dragonstone’	Mosel, Germany	13
CHARDONNAY	2021	Novellum	Roussillon, FR	16
CHARDONNAY	2021	Freemark Abbey	Napa Valley, CA	25
ROSÉ	2021	Portal da Calçada	Vinho Verde, Portugal	15
NEGROAMARO	2021	Li Veli, ‘Passamante’	Salice Salentino, Puglia, Italy	15
PINOT NOIR	2021	Argyle	Willamette Valley, OR	18
CABERNET SAUVIGNON	2020	Turnbull	Napa Valley, CA	27
CABERNET SAUVIGNON	2020	One Stone	Paso Robles, CA	16
RED BLEND	2021	L’École No. 41 ‘French Town’	Columbia Valley, WA	18