



## APPETIZERS

### **Southern Salad / 10**

*Lef Farm's greens, kohlrabi, radish, tomato,  
pickled onion, apple cider vinaigrette*

### **Chicken Skins / 10**

*Crispy fried chicken skins, fermented hot sauce*

### **Cheese Plate / 15**

*Jasper Hill Farm Whitney cheese, house pickles,  
espelette honey, house crackers*

### **Collards & Cornbread / 10**

*Braised collards, house cornbread,  
espelette honey*

### **Fried Chicken / 10**

*Boneless chicken thigh,  
Labrie Farm maple hot sauce*

### **Gumbo / 10**

*Jasmine rice, trinity, pork, shrimp, dark roux*

**General Manager** Keven Halopoff

**Executive Chef** Nate Varney

**Executive Sous** Brian Stuart

## ENTREES

### **Seared Halibut / 36**

*Greenlaw Garden's carrots, dirty rice,  
cauliflower velouté*

### **Salmon Etouffee / 30**

*Seared salmon, gravy, Jasmine rice,  
fresh seasonal vegetables, crispy cracklin'*

### **Shrimp & Grits / 27**

*Local grits, bacon, Elle's XO sauce,  
mushrooms, tomatoes*

### **Seared Chicken / 27**

*Farm fresh seared skin-on chicken breast,  
Jasmine rice, seasonal vegetables, velouté*

### **Beef Filet / 40**

*Potato puree, fresh seasonal vegetables,  
Chateaubriand sauce*

### **Beef Short Rib / 30**

*Confit fingerling potatoes,  
seasonal vegetables, braising jus*

### **Hoppin' John / 18**

*Sea Island red peas, Jasmine rice,  
fresh seasonal vegetables,*

## DESSERTS

### **Beignets / 10**

### **Chocolate Beignets / 12**

### **Maple Bread Pudding / 10**

### **Spicy Café du Monde pot de Crème / 10 (gf)**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
Please inform of any allergies in your party (1.6.22)*

## COCKTAILS

### Bee Valley / 13

**\*Limited time only\***

*Black Mission Fig Infused Dewar's White Label Scotch,  
Domain Canton, honey syrup, lemon zest*

### Bijou / 14

*Bombay Sapphire Gin, Green Chartreuse,  
Antica Sweet Vermouth, Angostura Bitters*

### Fitzgerald's Sazerac / 14

*Larceny Wheated Bourbon, St. George Absinthe mist,  
simple, Peychaud's bitters & barrel aged chocolate bitters*

### Wintertide Manhattan / 15

*Woodford Reserve Bourbon,  
house infused winter-spice tea Antica Vermouth,  
house blended bitters, Luxardo cherry*

### Aviation / 15

*Collective Arts Rhubarb & Hibiscus Gin, Luxardo,  
fresh lemon, Crème de Violette*

## DRAFT BEERS

### Stella Artois 7

**Maine Beer Company Lunch IPA 13**

**Smuttnose Old Brown Dog 7**

**Sam Adams Seasonal Selection 7**

## CANS/BOTTLES

**Michelob Ultra 6**

**Corona Lager 6**

**Smuttnose Finest Kind IPA 7**

**Guinness Stout 7**

**Loaded Question Shimmer Pale Ale 8**

**Bee Good Seaberry Mango Seltzer 8**

**Smuttnose Raspberry Lime Sour 8**

**Athletic Brewing Golden Ale 7 (N/A)**

**Sam Adams Just The Haze 7 (N/A)**

## TEETOTALER SELECTIONS

### Crisp & Breezy / 11

*N/A Seedlip Grove, ginger beer, fresh lime,  
black mission fig*

### Hedge Your Bet / 11

*N/A Seedlip Spice, grapefruit, lemon, soda*

### Garden Sour / 11

*N/A Seedlip Garden, fresh lemon, honey syrup, fee foam*



## WINE

### BUBBLES

**PROSECCO CAPOSALDO I/TL 12**

**CHAMPAGNE MOET + CHANDON 187ML FR 19**

**ROSE CHANDON 187ML CA 12**

### ROSE

**SANGIOVESE LION AND THE LILY FR 11**

### WHITE

**PINOT GRIGIO TAVO I/TL 11**

**CHARDONNAY DONATI SISTERS FOREVER CA 13**

**CHARDONNAY SONOMA CUTRER CA 17**

**SAUVIGNON BLANC SATELLITE NZ 13**

**SANCERRE DOMAINE CHERRIER FR 17**

**RIESLING TRIMBACH FR 15**

**BLANC CONUNDRUM FR 15**

### RED

**PINOT NOIR MEIOMI CA 13**

**PINOT NOIR RAINSTORMOR 15**

**CABERNET KIN & CASCADIA WA 13**

**CABERNET RAYMOND FAMILY CA 19**

**CABERNET HEITZ CA 33**

**MALBEC NORTON RESERVA ARG 13**

**ROUGE BAGLIO DELLE FATE "CERASUOLO" I/TL 13**