

APPETIZERS

Bacon Cheddar Popcorn / 5 (gf)

Appalachian Trail Mix / 7 (gf)

*Spiced pecans, roasted pistachios,
candied walnuts, dried cranberries*

Jimmy's Salad / 10 (gf/v)

*Little Leaf Farm's greens, radishes, tomatoes,
toasted pumpkin seeds, dried cranberries,
kohlrabi, maple sage vinaigrette*

Shrimp Cocktail / 17 (gf)

*Poached shrimp, lemon,
homemade cocktail sauce*

Cheese Plate / 17

*Local artisan cheese, nuts, fruit,
mustard, house preserves, toasted bread*

Beet Cured Salmon / 18 (gf)

*Thin sliced beet cured salmon,
Jasmine rice, tarragon aioli, ramps*

Crawfish Cakes / 15

*Seared crawfish cakes, trinity,
crispy capers, lemon, chive aioli*

Collards & Cornbread / 10 (gf)

*Braised collards, homemade cornbread,
hot espellete honey*

Fried Chicken / 10

Boneless thigh, Labrie Farm maple hot sauce

Gumbo / 10

Jasmine rice, trinity, pork, shrimp, dark roux

ENTREES

Seared Cod / 36 (gf)

*North Atlantic cod, seasonal vegetables,
black lentils, beurre blanc*

Salmon Etouffee / 30

*Seared salmon, bell pepper gravy, Jasmine rice,
seasonal vegetables, crispy pork*

Braised Pork Shank / 30 (gf)

*Bone-in braised pork shank, local grits,
seasonal vegetables, cider molasses jus*

Duck Cassoulet / 29 (gf)

*Duck confit, andouille, short rib,
bacon, white beans, demi glace*

Beef Filet / 40 (gf)

*Potato puree, seasonal vegetables,
Chateaubriand sauce*

Beef Short Rib / 30 (gf)

*Confit fingerling potatoes,
seasonal vegetables, braising jus*

Farro & Carrot Green Pesto / 18 (gf/v)

*Charred leaks, braised farro, carrot green pesto,
salt cured tomato, roasted mushrooms*

DESSERTS

Beignets / 10

Chocolate Beignets / 12

Maple Bread Pudding / 10

Chocolate Truffle Assortment / 10 (gf)

EXECUTIVE CHEF BRIAN STUART

*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 (5.25.22)*

FEATURED COCKTAILS

ENCORE / 14

SHIPWRECK COCONUT RUM,
HOUSE-INFUSED GRILLED PINEAPPLE RUM,
FRESH LIME, AGAVE NECTAR

SOUTHERN TEA / 13

GREY GOOSE ESSENCE WHITE PEACH & ROSEMARY,
UNSWEETENED ICED TEA, FRESH LEMON

NEGRONI VIOLA / 19

EMPRESS 1908, DOLIN BLANC,
COCCHI AMERICANO

SOUNDCHECK / 15

MI CAMPO BLANCO, KALAMANSI, CHERRY BITTERS,
FEVER TREE 'ELDERFLOWER' TONIC

WINE

BUBBLES

PROSECCO CAPOSALDO *ITL* 12/41

CHAMPAGNE MOET & CHANDON 187ML *FR* 19

ROSE

CAB FRANC ATLANTIQUE LOIRE, *FR* 14/50

GRENACHE AIX PROVENCE, *FR* 11/39

WHITE

PINOT GRIGIO TAVO *ITL* 11/39

CHARDONNAY MER SOLEIL SILVER *CA* 14/50

CHARDONNAY SONOMA CUTRER *CA* 17/63

SAUVIGNON BLANC SATELLITE *NZ* 13/47

SANCERRE LA FORCINE *FR* 14/50

RIESLING TRIMBACH *FR* 15/55

BLANC CONUNDRUM *CA* 15/53

RED

PINOT NOIR MEIOMI *CA* 13/49

PINOT NOIR KING ESTATE INSCRIPTION *OR* 17/63

CABERNET KIN & CASCADIA *WA* 13/47

CABERNET D. COHN BELLACOSA *CA* 17/63

CABERNET PRISONER *NAPA* 24/90

MALBEC VISTA FLORES CATENA *ARG* 14/51

BORDEAUX CHATEAU DE FRANCS *FR* 13/47

TEETOTALER SELECTIONS

PORT CITY BREW / 11

N/A SEEDLIP SPICE,
PORT CITY COFFEE SUMATRAN ROAST, TONIC

BALLARD MULE / 11

N/A SEEDLIP GROVE, FRESH LIME, GINGER BEER

FLOWER GARDEN / 13

N/A SEEDLIP GARDEN,
FEVER TREE 'ELDERFLOWER' TONIC



DRAFT BEERS

STELLA ARTOIS PILSNER 7

M.O.A.T. BONESHAKER BROWN ALE 8

MAINE BEER COMPANY LUNCH IPA 14

SAM ADAM'S SUMMER CITRUS WHEAT ALE 9

CANS/BOTTLES

MICHELOB ULTRA 6

MODELO LAGER 6

LAWSON'S FINEST LIQUIDS LITTLE SIP IPA 8

GUINNESS STOUT 7

LOADED QUESTION 88 KEYS PALE ALE 9

STORMALONG RED SKIES AT NIGHT CIDER 7

TRULY WILD BERRY SELTZER 6

EARTH EAGLE PLUMBERJACK SOUR 8

ATHLETIC BREWING GOLDEN ALE 7 (N/A)

SAM ADAM'S JUST THE HAZE IPA 7 (N/A)