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 (7.7.22)

### APPETIZERS

- **Bacon Cheddar Popcorn / 5 (gf)**
- **Appalachian Trail Mix / 7 (gf)**  
  Spiced pecans, roasted pistachios, candied walnuts, dried cranberries
- **Strawberry Basil Salad / 12 (gf/v)**  
  Little Leaf Farm’s greens, goat cheese, strawberries, blueberries, brown butter pecans, basil, strawberry basil vinaigrette
- **Shrimp Cocktail / 17 (gf)**  
  Poached shrimp, lemon, homemade cocktail sauce
- **Cheese Plate / 17**  
  Local artisan cheese, nuts, fruit, mustard, house preserves, toasted bread
- **Pork Rillette / 12**  
  Breezy Hill pork rillette, cured grapes, grilled cipollini & garlic scapes, house toast
- **Crawfish Cakes / 15**  
  Seared crawfish cakes, trinity, lemon chive aioli, crispy capers, pickled onion
- **Collards & Cornbread / 10 (gf)**  
  Braised collards, homemade cornbread, hot espellette honey
- **Fried Chicken / 10**  
  Boneless thigh, Labrie Farm maple hot sauce

### 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
- **Surf & Turf / 36 (gf)**  
  Petite filet, jumbo shrimp, potato puree, seasonal vegetables, sauce supreme, Chateaubriand sauce
- **Beef Short Rib / 30 (gf)**  
  Confit fingerling potatoes, seasonal vegetables, braising jus
- **Farro & Carrot Green Pesto / 18 (v)**  
  Charred leeks, braised farro, carrot green pesto, salt cured tomato, roasted mushrooms

### DESSERTS

- **Beignets / 10**
- **Chocolate Beignets / 12**
- **Peach Coffee Cake / 10**
- **Chocolate Truffle Assortment / 10 (gf)**

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**EXECUTIVE CHEF BRIAN STUART**

**SOUS CHEF ERIKA LOCKE**
FEATURED COCKTAILS

12 Mile Run / 13
SHIPWRECK COCONUT RUM, CAPTAIN MORGAN SPICED RUM, FRESH LIME, AGAVE NECTAR

SOUTHERN TEA / 13
GREY GOOSE ESSENCE WHITE PEACH & ROSEMARY, UNSWEETENED ICED TEA, FRESH LEMON

NEGRONI VIOLA / 19
EMPERESS 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 NICOLAS FEUILLATTE FR 18
SPARKLING ROSE HILLINGER AT 13

ROSE
CAB FRANC ATLANTIQUE LOIRE, FR 14/50
GRENACHE AIX PROVENCE, FR 11/39

WHITE
PINOT GRIGIO BENVOLIO 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
VINHO VERDE LAS LILAS PT 12/45

RED
PINOT NOIR HANGTIME CA 13/49
PINOT NOIR 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, TONIC, PORT CITY COFFEE SUMATRAN ROAST

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 CITRUS WHEAT ALE 9

CANS/BOTTLES

MICHELOB ULTRA 6
MODELO ESPECIAL 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
SAM ADAM’S JUST THE HAZE IPA 7 (N/A)
ATHLETIC BREWING GOLDEN ALE 7 (N/A)

Beverage Director Coby Nevius