



Chalkboard Menu

Small Plates

Local Littlenecks 18

Fresh local littleneck clams, spicy andouille sausage, fire charred sweet onion, house smoked tomato broth, fresh herbs and baguette.

Fried Green Tomatoes 17

Local tomatoes, lightly fried, Chef Michael's jalapeno shrimp pimento cheese, herb oil, pickled onion, and house made bacon jam.

Southern Pepper Plate 14

Charred sweet Shishito peppers, house made bacon jam, pickled fennel, Terra Vita Farms anise, preserved lemon, Cojita cheese and green goddess dressing.
add shrimp \$7

Entrees

Fresh Catch of Local Fish market

Pan seared, Terra Vita Farms "fairytale" eggplant, cherry tomatoes, local okra, charred cabbage, southern cornbread puree, Texas Pete beurre blanc.

Filet Mignon 36 *

8 oz USDA Choice tenderloin char-grilled, charred shishito cream, toasted turnips, carrot confit, arugula, feta, and local purple potato.

Atlantic Scallops 29.5

Sea scallops, pan seared, crispy Lady Edison pork belly, smoked tomato creamed summer squash, charred local okra, cojita cheese, micro greens.

Chef's Michael's Desserts

Assorted individual dessert "shooters" - Chocolate, Apple, Southern Peanut Crumble