



# 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.

### Autumn Squash Frites 14

Local yellow and zucchini squash, lightly fried, Chef Jack's house pickled Shishito buttermilk dressing, chili oil, pickled onion, bacon jam. \$15

### Southern Pepper Plate 14

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

## Entrees

### Fresh Catch of Local Fish market

Pan seared, roasted Fall root vegetables (Terra Vita radish, Birch Farm turnips, Jones Family Farms white sweet potato), blistered cherry tomato, charred cabbage, cornbread puree, Texas Pete beurre blanc

### Filet Mignon 36 \*

8 oz USDA Choice tenderloin char-grilled, white sweet potato puree, roasted turnips, grilled bok choy, feta cheese, charred Aji Dulce peppers.

### Atlantic Scallops 29.5

Seared sea scallops, Lady Edison pork belly hash, charred sweet onions, sauteed local greens, pickled peppers, fresh herb infused oil.

## Chef's Michael's Desserts

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