



Chef's Chalkboard Additions

Small Plates

Crab Toast \$20

Lump crab salad, fresh herbs, house pickled vegetables, Southern lemon zest, toasted baguette.

Crispy Fried Brussels \$12

Fried brussels sprouts, feta cheese, creamy green goddess dressing, lemon, pork rinds

Duck Salad \$20

Pan seared duck breast, house pickled fennel, arugula, grape tomatoes, blood orange supremes, and champagne honey vinaigrette.

Entrees

Bouillabaisse \$35

Pan seared catch, seared scallops, shrimp, fennel, rich tomato seafood broth, rouille bread, charred onion, saffron.

Southern Fried Chicken \$25

Herb breaded chicken thighs, hot honey, pimento cheese grits, creamed scallions.

Sea and Land* \$30

Char-grilled 8oz sirloin, honey marinated shrimp skewer, rutabaga puree, braised cabbage, oven roasted carrots, Jameson whiskey beurre blanc.

Chef's Chalkboard Dessert

Grandma's Southern Peanut Butter Pie