DINNER

Small Plates

Entrees

Southern Shrimp & Grits

Cajun White Shrimp White Cheddar Grits 14.

Taylor Clams

Balsamic Bacon Vinaigrette Grilled House Bread 17.

Sautéed Chicken Livers

D'Anjou Pear Wild Mushrooms Bacon Marsala Cream Grilled House Bread 16.

Fried Green Tomatoes

Goat Cheese Southern Remoulade 15.

House Cured Salmon

Lavosh Crackers House Pickled Vegetable, Dill Sauce 17.

Greens

Caesar*

Romaine, White Anchovy Parmesan Crisp Fried Capers 12.

Mixed Greens

Cucumber, Carrot Manchego, Tomatoes, Pepitas Sherry Vinaigrette 10.

Artisan Wedge

Green Goddess Dressing House Made Ricotta 13.

Beet & Blue Cheese Gratin

Balsamic Syrup & Candied Walnuts Over Arugula
12.

Daily Soup

Cup 6. Bowl 8.

Seafood Étouffée

Over Masa Cornbread Gulf Prawns & Taylor Clams Whole Soft-shell Crab

Tallow-Aged Cut Of The Week

Local Organic Grass Fed Beef Yukon Gold Jojos & Braised Red Cabbage Veal Demi-glace Market Price.

Smoked & Roasted Half Chicken

Jerk Rubbed Collard Greens & Black-eyed Peas Seared Root Vegetable Cake 34.

Braised Pork Cheeks & Pork Belly

Dill and Mustard Spaetzle Confit Wild Mushrooms

36.

Truffled Root Vegetable Rabbit Pot Pie

34.

Ratatouille

Zucchini Bread & Burrata Basil & Black Garlic Pesto

28

<u>Pizza</u>

Capicola-spiced Chicken Muffaletta

Olives, Salami, Mozzarella

20

Bacon-Pimento Cheese & Arugula

19.

Pork Banh-Mi

Fontina, pickled vegetable, Sriracha aioli

19.

Beet Pesto

Kale, Fontina, Chevre, Balsamic Reduction

19

Mario or Luigi

Pepperoni or Cheese 12/10.