

HANGRY KITCHEN

MOONLIT MORSELS & SAVORY SKETCHES, IMAGINED FOR THE EPICUREAN MUSE

THE OPULENT GARDEN

PRETZEL ROLLS - HONEY MUSTARD, CHEDDAR FONDUE **12**

BEER BATTERED BROCCOLI - WARDS FARM BROCCOLI, AGED CHEDDAR DRIZZLE **12**

GEM LETTUCE - RADISH, CRISPY SMASHED POTATO, DAIRYIERE CHEESE, BASIL
BUTTERMILK DRESSING **13**

SQUASH PAVÉ - HEIRLOOM SQUASHES, RADISH, BEET PUREE, CELERY-HERB SAUCE **15**

CHARRED BEANS - GREEN BEANS, WAX BEANS, ROMANO BEANS, CUCUMBER-DILL
YOGURT **14**

ROASTED CARROTS - CHILI CASHEW VINAIGRETTE, HERB OIL, ALMOND & SULTANA
GREMOLATA **13**

CHARRED CUCUMBER & CANTALOUPE - PICKLED SHALLOTS, GOAT CHEESE, FENNEL
POLLEN VINAIGRETTE **13**

WARM FRENCH LENTIL SALAD - SNAP PEAS, SEA SALT FETA, DRIED CRANBERRY, DIJON
VINAIGRETTE **14**

SALT ROASTED BEETS - COCONUT & LIME REDUCTION, FISH SAUCE CARAMEL, GARLIC &
GINGER CRISPIES **14**

GRILLED SWEET POTATOES - FINGERLING SWEET POTATOES, COCONUT CURRY,
PICKLED PEANUTS **14**

SUMMER TOMATO - TOMATO BROTH, BASIL & OLIVE OIL SORBET, LOCAL TOMATOES,
BLACK PEPPER CROSTINI **16**

EAT PROTEIN, BE FABULOUS

GREEN CRAB R.I. SLICE - GREEN CRAB FOCCACIA, CRAB-TOMATO SAUCE **11**

SEARED SCALLOPS* - NORWIS POTATO VICCHYSOISE, EVERYTHING CRACKERS, CHIVE
OIL **26**

FRIED TROUT SMELTS - BEER BATTERED, CAJUN AIOLI **16**

GREEN CRAB & GRITS - HERILOOM GRITS, WHIPPED GREEN CRAB BUTTER **16**

SKATE TAIL - BBQ SPICED, POTATO SALAD **25**

WHOLE ROAST IKEJIME JUMBO SCUP* - KOHLRABI & CELERY SLAW *ALLOW 30 MINUTES
TO COOK* **29**

NASHVILLE CHICKEN ROLL - RANCH DRIZZLE, CRISPY, CHICKEN SKIN **8**

ROASTED AEGEAN QUAIL - LEMON, OREGANO, & GARLIC MARINADE, BAKED FETA **24**

LAMB CHOP - HOPKINS SOUTHDOWN LAMB CHOP, CHARRED SWEET ONION, PICKLED GREEN
STRAWBERRY & RHUBARB RELISH **25**

STEAK TIPS - DUCHESS POTATOES, CARAMELIZED ONIONS **26**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE ALERT YOUR SERVER TO YOUR FOOD ALLERGY, SENSITIVITY OR ANY MEDICALLY REQUIRED DIET. WE WILL THEN TRY OUR BEST TO AVOID ANY ACCIDENTAL CROSS-CONTACT, BUT WE CAN OFFER NO GUARANTEES AND ACCEPT NO LIABILITY. THE MORE INFORMATION RELATING TO YOUR SPECIFIC NEEDS YOU CAN PROVIDE, THE BETTER WE CAN ATTEMPT TO PROTECT YOU. DECISIONS ON THE AMOUNT OF PRECAUTIONS YOU SHOULD TAKE OR RISKS YOU MAY EXPOSE YOURSELF TO, ARE ALWAYS BEST MADE BY YOU IN CONSULTATION WITH YOUR PHYSICIAN. WE ARE UNABLE TO GUARANTEE THAT ANY ITEMS ARE COMPLETELY FREE OF ALLERGENS. ALL OF THE "BIG 8" ALLERGENS (WHEAT, SOY, MILK, EGGS, PEANUTS, TREE NUTS, FISH AND SHELLFISH) AND GLUTEN ARE PRESENT IN THIS FACILITY IN ONE FORM OR ANOTHER.