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

SUMMER ARUGULA SALAD - CORN, CHERRY TOMATOES, SHALLOTS, FERMENTED CHILI VINAIGRETTE 12

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

SMASHED CUCUMBER SALAD - CHILI CRUNCH, SUNFLOWER SEEDS, TAMARIND DRESSING 13

CORNBREAD DUMPLINGS - SUCCOTASH BROTH, SWEET CORN, EDAMAME 15

HEIRLOOM SQUASH - HERB MARINATED AND GRILLED SQUASH, BURATTA, PICKLED SULTANA 14

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

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

THE SALT WATER SYMPHONY

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

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*- SEASONAL ACCOMPANIMENTS *ALLOW 30

MINUTES TO COOK* 29

EAT PROTEIN, BE FABULOUS

NASHVILLE CHICKEN ROLL - RANCH DRIZZLE, CRISPY, CHICKEN SKIN 10

OXTAIL SLIDERS - GRILLED PINEAPPLE, JALAPENO JAM, SCALLION BISCUIT 19

LARB STUFFED PEPPER - HOPKINS SOUTHDOWN GROUND LAMB LARB, COCONUT CORE, LEMONGRASS TEA,

CHARRED PEPPER PUREÉ, RICE SOIL 20

LAMB CHOP - HOPKINS SOUTHDOWN LAMB CHOP, CHARRED SWEET ONION, PICKLED GREEN STRAWBERRY &

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 S" ALLERGENS (WHEAT, SOY, MILK, EGGS, PEANUTS, TREE NUTS, FISH AND SHELLFISH) AND GLUTEN ARE PRESENT IN THIS FACILITY IN ONE FORM OR

ANOTHER.