



First Course

- GLUTEN FREE- **Shrimp Cocktail**
sriracha cocktail sauce \$16

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$12

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$14

Lobster Crab Cake

spicy corn remoulade
one \$13 two \$24

Fried Green Tomatoes

house made pimento cheese, balsamic reduction, locally grown micro greens \$15

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$18

Second Course

- GLUTEN FREE- **Prosciutto & Stone Fruit**

Georgia peaches, apricots, plums, shaved prosciutto, creamy burrata, balsamic reduction, extra virgin olive oil, house grown basil and chives \$13

- GLUTEN FREE- **Street Corn Wedge**

apple wood smoked bacon, tomatoes, cotija, avocado ranch, chile-margarita grilled sweet corn, scallions \$10

add chicken \$10

add salmon \$19

House Salad

Decker Farms greens, tomatoes, cucumbers,

herb butter focaccia croutons,

cucumber dill dressing \$9

large with chicken \$20

large with salmon \$29

Soup of the Day \$8

- GLUTEN FREE- **Chilled Peach Soup**

house grown mint, cinnamon \$9

“Each dish is carefully composed, requests for substitutions are at the discretion of our Chef.”

- GLUTEN FREE- Items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Third Course

Filet Mignon *

8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, tellicherry peppercorn demi-glacé, fried onions \$45

add gorgonzola crumbles \$2

add grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Ribeye ***

14 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, umami shiitake compound butter \$48

add grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Prime Pork Ribeye ***

8 oz Jamaican jerk seasoned, saffron rice, sautéed locally grown zucchini, yellow squash and carrots, cilantro lime beurre blanc \$34

Local Duck Breast *

oven roasted, goat cheese arancini, caramelized acorn squash puree, fried brussel sprouts and apples tossed in mustard crème fraiche, house made hot pepper and peach jelly \$39

Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice, sautéed asparagus, spicy corn remoulade \$35

- Broken Arrow Ranch, Texas- **Antelope Burger ***

Decker Farms bibb lettuce, tomato, onion, american cheese, and horseradish pickle aioli on a toasted kaiser roll served with fries \$27

- GLUTEN FREE - roll available \$2

Duck Confit Tagliatelle

locally made pasta, wild arugula, braised shiitake mushroom cream, grated grana padano \$31

- GLUTEN FREE- **Faroe Island Salmon ***

7 oz center cut fillet, honey garlic-glazed, roasted red potatoes, Decker Farms creamed rainbow chard and dinosaur kale \$35

- VEGAN - GLUTEN FREE- **Green Curry**

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, jasmine rice, chili oil, micro cilantro \$21

add shrimp \$9

add grilled chicken \$7

Shrimp and Grits

jumbo marinated wild prawns, Anson Mills grits with white cheddar, tomato cream sauce, bell peppers, andouille, grana padano house grown chives \$31

Specialty Beverages

Mint Iced Tea \$3.95 | Crimson Cup Coffee \$3.95

Nashville Fruit Tea \$4.95 | Warped Wing Craft Root Beer \$3.95 | Mad Tasty CBD Drink \$6.95

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

Owner: Nick Hoover

Executive Chef: Katy Evans

Sous Chef: Brian Reifenberg