



EXECUTIVE CHEF - JUSTIN KEITH

TASTES

MARINATED OLIVES - 3
PIMENTO CHEESE - 4

DEVILED EGGS - 3
BOILED PEANUTS - 3

TRAIL MIX - 3
HOUSE MADE PICKLES - 3

APPETIZERS

VANILLA POACHED BOSCH PEARS - 6
*Goat Cheese, Serrano Ham, Thyme,
Grain Mustard Vinaigrette*

FLORIDA STONE CRAB CLAWS - 13
Horseradish Mustard, Lemon

TANGLEWOOD FARMS FRIED CHICKEN SKINS - 5
White Barbecue, Spiced Honey Sauces

GULF COAST OYSTER ROCKEFELLER - 10
*Spinach, Applewood Bacon, Breadcrumbs,
Parmesan Cream*

KOBE BEEF SLIDERS - 9
Boursin Cheese, Tomato Jam, House Made Pickle

ROASTED PLANTATION QUAIL BREAST - 7
*Stone Ground Grit Cake, Pea Greens, Quail Egg,
Red-Eye Gravy*

ARTISAN CHEESE BOARD - 15
Chef's Selection, Fig Preserve, Raisin Pecan Bread

BUTCHER BLOCK - 16
*House Pastrami, Andouille Sausage, Pork Belly,
Bone Marrow, Stout Mustard, Huckleberry Jam*

CAST IRON PEI MUSSELS - 11
Roasted Tomato, Fennel, Caper Broth, Basil

AHI TUNA TOSTADAS - 12
Corn Tortillas, Avocado, Radish, Cilantro Cream

SALAD & SOUP

BELGIAN ENDIVE & ARUGULA - 7
*Granny Smith Apple, Dried Cranberries, Goat
Cheese, Maple Pecan Vinaigrette*

BABY SPINACH - 7
*Persimmon, Serrano Ham, San Marcona Almonds,
Grain Mustard Vinaigrette*

BIBB LETTUCES - 7
*Pickled Beets, Georgia Spiced Pecans, Creamy
Blue Cheese Dressing*

BUTTERNUT SQUASH SOUP - 7
Maple Crème Fraiche, Sage

ENTREES

GRILLED KOBE BURGER - 16
*Fried Egg, Applewood Bacon, Aged Cheddar,
Arugula, Tomato, Horseradish Aioli*

BRUNSWICK STEW - 12
*Smoked Pork Shoulder & Chicken, Corn, Potatoes,
Butterbeans, Okra, Peppers, Cornbread*

CAROLINA DAYBOAT FISH - 21
*Apalachicola Oyster & Andouille Sausage Pirlau,
Spinach, Fennel, Lemon Caper Broth*

SONOMA COUNTY DUCK BREAST - 19
*Anson Mills Farro, Roasted Acorn Squash,
Dried Cranberries, Kale, Pomegranate Jus*

NIMAN RANCH PORK TENDERLOIN - 17
*Creamed Cabbage, Granny Smith Apple,
Smoked Bacon, Ham Hock Jus*

THREE MEAT MEATLOAF - 16
Whipped Potatoes, Green Beans, Red Wine Gravy

CAST IRON LOBSTER POT PIE - 19
*Fennel, Peas, Onion, Celery, Seafood Veloute,
Biscuit Topping*

BRAISED BEEF SHORT RIB - 18
*Parpadelle Pasta, Roasted Butternut Squash,
Kale, Red Wine Jus*

GEORGES BANK SCALLOPS - 22
*Granny Smith Apple & Sweet Potato Hash,
Chanterelle Mushrooms, Fig Balsamic*

SESAME CRUSTED AHI TUNA - 17
*Harvest Salad of Mixed Greens, Bosc Pears,
Pickled Beets, Spiced Pecans, Ginger Vinaigrette*

GRILLED 1855 NEW YORK STRIP STEAK - 32
*Gruyere Au Gratin Potatoes, Wilted Spinach,
Red Wine Demi*

GRILLED CAROLINA SWORDFISH - 19
*Mussels, Fingerling Potatoes, Artichokes, Fennel,
Saffron Tomato Broth*

BUTTERMILK FRIED CHICKEN - 17
*Whipped Potatoes, Green Beans,
Southern Slaw, Veloute*

WILD GEORGIA SHRIMP & GRITS - 18
*Andouille Sausage, Okra, Caramelized
Onion, Roasted Tomato Gravy*

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk Of Food Borne Illness