



EXECUTIVE CHEF - JUSTIN KETH

### APPETIZERS

FRENCH ONION DIP - 6  
*House Made Potato Chips*

FLORIDA STONE CRAB CLAWS - 13  
*Horseradish Mustard, Lemon*

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

DEVILED EGGS - 6  
*Smoked Bacon Bits, Green Onion*

GRAFTON PIMENTO CHEESE - 7  
*Celery, Pickles, Crostini*

BUTTERNUT SQUASH SOUP - 6  
*Maple Crème Fraiche, Sage*

MIXED FIELD GREENS SALAD - 5  
*Fresh Vegetables, Balsamic Vinaigrette*

### ENTRÉE SALADS

FALL VEGETABLE HARVEST SALAD - 12  
*Roasted Acorn Squash, Fingerling Potatoes, Beets  
Chanterelle Mushrooms, Goat Cheese, Pumpkin Seeds*

SMOKED TURKEY CHOPPED SALAD - 13  
*Field Greens, Applewood Bacon, Tomato  
Cucumber, Avocado, Blue Cheese Crumbles*

SESAME CRUSTED AHI TUNA SALAD - 15  
*Chow Mein Noodle, Pickled Vegetables, Red Cabbage,  
Sweet Chili Vinaigrette*

FRIED GULF COAST OYSTER SALAD - 13  
*Bibb Lettuce, Applewood Bacon, Shaved Radish  
Avocado, Herb Buttermilk Dressing*

ROASTED LABELLE FARM DUCK SALAD - 16  
*Field Greens, Persimmon, Goat Cheese, Dried Cranberries  
Pomegranate Vinaigrette*

GRILLED CHICKEN SALAD - 13  
*Field Greens, Dried Figs, Spiced Pecans, Blue Cheese Crumbles  
Maple Pecan Vinaigrette*

SEARED SCALLOP SALAD - 14  
*Arugula & Belgian Endive, Granny Smith Apple  
Marcona Almonds, Dried Cranberries, Ginger Vinaigrette*

ROASTED PLANTATION QUAIL SALAD - 13  
*Spinach, Poached Pears, Pickled Beets  
Creamy Blue Cheese Dressing*

### SANDWICHES

CRAB CAKE BLT SANDWICH - 14  
*Bacon, Lettuce, Tomato, Remoulade, Brioche*

WARM TURKEY SANDWICH - 12  
*Bosc Pears, Boursin Cheese, Arugula, Fig Preserve*

SMOKED PORK BANH MI - 11  
*Chicken Pate, Pickled Vegetables, Cilantro, Spicy Mayo*

BLACKENED FISH TACOS - 13  
*Jalapeno Lime Slaw, Pico De Gallo, Cilantro Sour Cream*

HOUSE MADE TUNA MELT - 9  
*Swiss, Bibb Lettuce, Tomato, 9 Grain*

GRILLED KOBE BURGER - 12  
*Aged Cheddar, Arugula, House Pickle, Tomato Jam*

WALDORF CHICKEN SALAD SANDWICH - 9  
*Apple, Walnut, Raisin, Bibb Lettuce, Ciabatta Roll*

NY STYLE REUBEN - 11  
*House Made Pastrami, Gruyere Cheese, Sauerkraut  
1000 Island Dressing, Toasted Rye*

TANGLEWOOD FARMS C.L.T. - 8  
*Fried Chicken Skins, Bibb Lettuce, Tomato, Dukes Mayo*

BARBECUE GLAZED QUAIL - 11  
*Granny Smith Apple - Horseradish Slaw*

GRILLED MARINATED CHICKEN SANDWICH - 12  
*Chanterelle Mushroom, Fried Egg, Gouda Cheese, Arugula  
Rosemary Aioli*

FRIED GULF COAST OYSTER PO' BOY - 12  
*Bibb Lettuce, Tomato, Remoulade, Hot Sauce*

BRAISED BEEF SHORT RIB SANDWICH - 12  
*Caramelized Onion, Gruyere, Arugula, Horseradish Aioli*

SOUP & SANDWICH COMBO - 11  
*Pimento Cheese Sandwich & Brunswick Stew*

### LUNCH ENTRÉES

SEARED MARYLAND CRAB CAKES - 14  
*Sautéed Spinach, Spicy Remoulade*

THREE MEAT MEATLOAF - 13  
*Mashed Potatoes, Green Beans, Red Wine Gravy*

GEORGIA WILD SHRIMP & GRITS - 14  
*Logan Turnpike Grits, Okra, Andouille Sausage  
Caramelized Onion, Spiced Tomato Broth*

BUTTERMILK FRIED CHICKEN - 14  
*Mashed Potatoes, Green Beans, Cole Slaw, Veloute*

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

CAST IRON PEI MUSSELS & FRIES - 13  
*Roasted Tomato, Fennel, Caper Broth, Basil*

### SIDES

CUCUMBER & TOMATO SALAD | PASTA SALAD | HOUSE MADE POTATO CHIPS | FRENCH FRIES

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