



EXECUTIVE CHEF - JUSTIN KEITH | CHEF DE CUISINE - RYAN SMITH

SNACKS

EACH SNACK - \$3

BOILED PEANUTS

FRIED PICKLES

PICKLED OKRA

PIMENTO CHEESE

MARINATED OLIVES

MARCONA ALMONDS

MEDJOOL DATES

MEATS

EACH MEAT - \$5

SPECK AMERICANA

CAPACOLLA HOT

MORTADELLA

SONOMA DUCK PROSCIUTTO

ANDOUILLE SAUSAGE

\* PICKLED SHRIMP JAR

SALT COD

CHEESES

Raisin Pecan Bread & Seasonal Preserves  
ONE - \$6 TWO - \$11 THREE - \$15

BLYTHEDALE CAMEMBERT  
*Corinth, VT*

SWEETGRASS ASHER BLUE  
*Thomasville, GA*

GRAFTON CHEDDAR  
*Grafton, VT*

GRANA PADANO  
*Emilia-Romagna, Italy*

BEEHIVE APPLE WALNUT SMOKED  
*Uintah, UT*

BELLE CHEVRE GOAT  
*Elkmont, AL*

CYPRESS GROVE TRUFFLE TREMOR  
*Humbolt, CA*

REDWOOD HILL FETA  
*Sonoma County, CA*

APPETIZERS

FRIED GREEN TOMATOES - 7

*House Made Sweet Pepper Jelly, Boursin Cheese*

ALPINE COLD WATER OYSTERS ON THE 1/2 SHELL - 12

*Meyer Lemon Granita, Cucumber, Cocktail Sauce*

CRISPY SPRINGER MOUNTAIN CHICKEN LIVERS - 7

*Logan Turnpike Grits, Arugula, Pickled Red Onion  
White Barbecue Sauce*

GEORGES BANK SCALLOP CEVICHE - 12

*Watermelon, Pickled Peppers, Cilantro, Tortillas*

STEAMED WHOLE ARTICHOKE - 8

*Molasses Cornbread, Green Goddess Dressing*

AHI TUNA TOSTADAS - 12

*Corn Tortillas, Avocado, Radish, Cilantro Lime Cream*

PEI MUSSELS & FRIES - 13

*Roasted Tomato & Fennel Broth, Horseradish Aioli*

SCOTTISH SALMON TARTARE - 9

*Cucumber, Basil, Fish Roe, Spicy Mayo*

POINT JUDITH CALAMARI - 11

*Pickled Peppers, Apricot Mustard*

SLIDER BURGERS - 10

*Boursin Cheese, Tomato Jam, Bread 'n Butter Pickles*

NEW ENGLAND STYLE LOBSTER ROLL - 11

*Grain Mustard Slaw*

SEA ISLAND FIELD PEA HUMMUS - 11

*Pickled Carrots, Asparagus, Okra, Flatbread*

SALAD & SOUP

ICEBERG WEDGE - 7

*Pickled Peppers, Cherry Tomatoes, Redwood Hills Feta  
Green Goddess Dressing*

GRILLED ASPARAGUS SALAD - 7

*Arugula, Watermelon, Belle Chevre Goat Cheese  
Poppyseed Vinaigrette*

BABY SPINACH SALAD - 7

*Local Strawberries, Medjool Dates, Sweetgrass Asher Blue,  
Pistachio Vinaigrette*

HEARTS OF ROMAINE - 6

*Aged Parmesan, Garlic Crostini, Caperberries, Caesar Dressing*

FIELD GREENS SALAD - 6

*Fresh Vegetables, Balsamic Vinaigrette*

CORN SOUP - 7

*Candied Applewood Bacon*

SHE-CRAB SOUP - 8

*Tarragon, Crab Meat*

ENTREES

LOBSTER RAVIOLI - 20

*Shitake Mushrooms, Yellow Corn, Seafood Cream Sauce*

MISHIMA RANCH KOBE BURGER - 16

*Applewood Bacon, Pimento Cheese, Arugula, Tomato,  
Horseradish Aioli, Colossal Onion Rings*

ALASKAN HALIBUT - 23

*Pattypan & Sunburst Squashes, Baby Zucchini, Crispy Fennel  
Cilantro Puree*

GRILLED NIMAN RANCH PORK CHOP - 25

*Pimento Cheese Grits, Collard Greens, Ham Hock Jus*

SEARED AHI TUNA - 25

*Nicoise Salad of Green Bean, Tomato, Potato, Egg, Caper  
Meyer Lemon Emulsion*

HICKORY SMOKED PAINTED HILLS BEEF SHORT RIB - 30

*Green Apple & Horseradish Potato Salad, Barbecue Jus*

GRILLED 12OZ LINZ NEW YORK STRIP - 36

*Hand Cut Fries, Arugula, Heirloom Cherry Tomatoes  
Blue Cheese Fondue, Red Wine Demi*

BUTTERMILK FRIED CHICKEN - 16

*Whipped Idaho Potatoes, Green Beans, Southern Slaw, Veloute*

GEORGES BANK SCALLOPS - 23

*Hoppin' John of Carolina Gold Rice, Sea Island Field Peas,  
Peppers, Onions, Ham Hock Broth*

THREE-MEAT MEATLOAF - 16

*Whipped Idaho Potatoes, Green Beans, Brown Gravy*

LOW COUNTRY BOIL - 20

*Wild Georgia Shrimp, Crawfish, Mussels, Andouille Sausage  
Red Potatoes, Yellow Corn, Onion, Old Bay Seafood Broth*

GEORGIA MOUNTAIN RAINBOW TROUT - 19

*Arugula, Artichoke Hearts, Cherry Tomatoes  
Grain Mustard Vinaigrette*

GRILLED SCOTTISH SALMON - 18

*English Pea & Crawfish Succotash, Sweet Corn Veloute*

GEORGIA WILD SHRIMP & GRITS - 18

*Andouille Sausage, Okra, Caramelized Onion  
Roasted Tomato Gravy*

WHOLE ROASTED DORADE FISH - 27

*Fingerling Potatoes, Caramelized Fennel, Artichoke Hearts  
Orange, Smoked Chorizo, White Wine Saffron Broth*

FIVE SPICE SONOMA COUNTY DUCK BREAST - 19

*Duck Fried Rice, English Peas, Baby Shitake Mushrooms  
Green Onion, Spiced Apricot Sauce*

SIDES

GREEN BEANS | WHIPPED POTATOES | LOGAN TURNPIKE GRITS | APPLE HORSERADISH POTATO SALAD

HAND CUT FRIES | HOPPIN' JOHN | COLE SLAW | DUCK FRIED RICE