

Starters

- PIMENTO CHEESE HUSHPUPIES** D|V 12.5
pepper jelly, pimento cheese
- LAMB LOLLIPOPS** P|D|GF 26
bacon & pepper jam, goat cheese,
arugula tossed in olive oil & lemon juice
- FRIED GREEN TOMATOES** S 28
colossal crab salad, house remoulade
- KC SHRIMP** S 15
tangy smoked pepper sauce, chives
- FRIED CALAMARI** 15
sweet & spicy chili sauce, house marinara
- SPINACH & ARTICHOKE DIP** D|V|GFO 15
tortilla chips, herb focaccia, or both
- CRAB DIP** D|S|GFO 21
blue crab, old bay, sharp cheddar,
tortilla chips, herb focaccia, or both
- BURRATA** D|V|GFO 19
marinated roasted tomatoes, honeycomb,
balsamic glaze, micro basil, herb focaccia
- GOAT CHEESE MARINARA** D|V|GFO 15
creamy goat cheese, micro basil,
warm tomato marinara, herb focaccia
- 5 DEVILED EGGS** P|GF 11
chives, brown sugar & peppercorn bacon
- HERB FOCACCIA** V 10
olive oil, balsamic vinegar,
grated parmesan
- FRENCH FRY SINGLE** V|GF 10
classic, sweet potato, or truffle
heinz, spicy aioli, or truffle aioli
- FRENCH FRY TRIO** V|GF 25
classic, sweet potato, and truffle
heinz, spicy aioli, and truffle aioli

Executive Chef

NICKI SCHMELZER

D Dairy | **N** Nuts | **S** Shellfish | **P** Pork
V Vegetarian | **V+** Vegan
GF Gluten Free | **GFO** Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.*

We offer a 2-hour table time.

20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

We are a cashless restaurant & accept the following:



Soup

- LOBSTER BISQUE** D|S 13
- SOUP DU JOUR** 12
- ROASTED TOMATO** V+|GF 10 | truffle oil +5

Salad

- CAESAR** D|GFO 8/15
romaine, fresh parmesan, house croutons,
creamy caesar dressing
- GARDEN** D|GFO 8/15
romaine & harvest blend, cucumbers,
heirloom cherry tomatoes, carrots,
red onion, fried shallots, house ranch
- HARVEST** D|GF|P 8/15
harvest blend, dried cranberries, fried
pepitas, crumbled goat cheese, crispy
prosciutto, apple maple vinaigrette
- COBB** D|GF|P 15
romaine, heirloom cherry tomatoes,
bleu cheese crumbles, chopped bacon,
hard boiled eggs, roasted corn, avocado,
red wine vinaigrette
- CITRUS GINGER** V|GF 15
romaine & harvest blend, carrots,
avocado, red onions, cucumber,
sesame seeds, citrus & ginger vinaigrette
- WEDGE** D|P|GF 15
iceberg, heirloom cherry tomatoes,
chopped bacon, chives,
bleu cheese crumbles & dressing

ADD PROTEIN TO ANY ENTREE

- 6 oz chicken breast 10
(blackened, grilled or fried)
6 oz salmon* 15
5 ct cajun shrimp 9
5 oz lobster (chilled or warm) 16
6 oz sirloin* 18

Pasta

- PAPPARDELLE ALLA FIESOLANA** D|P 19
(just say Jula's favorite)
tomato cream sauce, smoked bacon,
parmesan
- CREOLE SHRIMP LINGUINE** D|S|P 25.5
andouille sausage, cajun shrimp,
roasted tomatoes, parmesan,
cajun garlic butter sauce, chives
- PEAR & CHEESE FIOCCHI** D|N|P 21.5
stuffed pasta, parmesan cream sauce,
toasted walnuts, crispy prosciutto,
parmesan, rainbow greens
- LOBSTER & CRAB RAVIOLI** D|S 32
lobster & garlic cream sauce, parmesan,
micro basil
- CLAMS & LINGUINE** D|S 29
champagne & garlic butter, parmesan,
parsley

House Specialties

- SHRIMP & GRITS** D|S|GF 25
jim beam cream sauce, cajun shrimp,
white cheddar grits, poached egg*,
microgreens
- CRAB CAKES** S 38
2 lump blue crab cakes, classic fries,
cole slaw, house remoulade
- SEARED SCALLOPS*** S|D|P 42
U-10 scallops, corn & goat cheese risotto,
bourbon glazed pork belly,
sweet pea tendrils
- ALASKAN HALIBUT*** GF 38
heirloom tomato & olive ragù,
crispy fingerling potatoes, arugula tossed
in olive oil & lemon juice, maldon sea salt
- BLACKENED SALMON** D|P|GF 28.5
6 oz blackened salmon*, micro arugula,
holy trinity risotto, asparagus,
pancetta & pepper cream sauce
- GRILLED SWORDFISH*** D|GF 36
cauliflower purée, haricots verts,
caper relish, chili & chive oil, micro cilantro
- JOYCE FARMS AIRLINE CHICKEN** D|P|GF 29
chicken breast, garlic mashed potatoes,
tasso ham & sundried tomato velouté,
broccolini
- BRAISED SHORT RIB** D|GF 44
truffle & wild mushroom velouté,
potato purée, asparagus, parmesan
- FILET MIGNON*** D 48
6 oz filet mignon, potato purée,
red wine demi glacé, heirloom carrots
- GRILLED CAULIFLOWER STEAK** V+|N|GF 22
tahini, heirloom carrots, asparagus,
broccolini, salsa macha, micro cilantro
- GARDEN TRUFFLE FLATBREAD** V|D|GFO 18
mozzarella & provolone blend, brie sauce,
roasted mushrooms, caramelized onions,
white truffle oil, micro basil, balsamic glaze

Handhelds

- served with classic fries or side salad
substitute soup +5
- CHEF'S BURGER** D|P 28
8 oz wagyu patty*, pepper jack,
bacon & onion marmalade, onion rings,
house thousand island, lettuce,
toasted brioche bun
- NEW ENGLAND LOBSTER ROLL** S|GFO 33
5 oz chilled lobster, duke's mayo,
house spice, chives, toasted NE roll
- BLACKEND CHICKEN SANDWICH** D|GFO 21
blackened chicken breast, pepper jack,
avocado, lettuce, tomato, onion,
honey mustard, toasted brioche bun

Cheese & Charcuterie Boards

SWEET VALERIE 34

mt. tam, raw honeycomb,
maple bourbon goat, dried cranberries,
chocolate covered espresso beans,
herb focaccia, artisan crackers

EASY TO PLEASE 22

genoa salame, italian prosciutto,
manchego, marinated greek olives,
herb focaccia, artisan crackers
olive oil & balsamic vinegar

THE FOODIE 34

the rattlesnake, asher blue,
spicy soppressata, black truffle salame,
bourbon bacon salame, house pickles,
fried & salted marcona almonds

Charcuterie (1 oz)

Bresaola Wagyu 7

midwest raised american wagyu, sea salt,
juniper, black pepper & fennel pollen
Tempesta | Chicago, IL

Sweet Coppa 2.5

pork shoulder sweet & tangy, similar to
prosciutto
Miguel y Valentino | Spain

Duck Prosciutto 8

moulard duck breast, star anise,
allspice & orange peel
Smoking Goose | Indianapolis, IN

Italian Prosciutto 2.5

aged 18 months
Greco e Folzani | Italy

Diablo Salame 4.5

spicy Italian inspired with fennel seeds
& calabrian chilies
Il Porcellino Salumi | Basalt, CO

Spicy Soppressata 2.5

sea salt, dried chilies,
black peppercorns, red wine
Miguel y Valentino | Spain

Stagberry Elk Salame 6.5

elk & pork, dried blueberries soaked
in new day craft's mead
Smoking Goose | Indianapolis, IN

Black Truffle Salame 5

seasoned with carbon malbec & fresh
burgundy black truffles
Il Porcellino Salumi | Basalt, CO

Genoa Salame 2.5

sweetness paired with secret family spices
Citterio | Freeland, PA

Bourbon Bacon Salame 5.5

kentucky bourbon & vermont maple syrup
Salt & Twine | Waltham, MA

Artisan Cheese (2 oz)

BellaVitano Espresso 4.5

rich, caramels cheddar meets
farmstead parmesan, espresso exterior
Sartori | Plymouth, WI

Asher Blue 7

mushroom aromas, salty finish, creamy
yet crumbly texture
Sweet Grass Dairy | Thomasville, GA

Queen Bee Porcini 7

buttery cheddar, umami porcini exterior
Beehive Cheese | Uintah, UT

Red Dragon *contains wheat 4.5

cheddar blended with whole grain
mustard seed & ale
Somerdale | Wales, United Kingdom

Cocoa Cardona 7

mild, sweet, caramel notes, cocoa powder
exterior
Carr Valley Cheese | La Valle, WI

Maple Bourbon Goat 4.5

sweet, fruity, tangy, sweet & aromatic
LaClare Family Creamery | Malone, WI

Humbolt Fog 8.5

soft-ripened goat cheese, vegetable ash
Cypress Grove Creamery | Arcata, CA

Manchego 5

aged 6 months, mild but tangy, oily & firm,
notes of evoo
Miguel y Valentino | Spain

Mt. Tam 10.5

triple cream, bloomy rind
Cowgirl Creamery | Petaluma, CA

The Rattlesnake 4.5

premium tequila & habanero pepper
infused cheddar
Deer Creek Cheese | Sheboygan, WI

Oysters*

ON THE HALF SHELL - a la carte

Raspberry Point PEI, Canada 6

Thatch Island Barnstable, MA 6

Rappahannock Fredericksburg, VA 4

tabasco | sriracha cocktail | mignonette
lemon wedges | horseradish | saltines

FROM THE OVEN

Rappahannock Fredericksburg, VA 3/15

chipotle bacon | pimento cheese
garlic butter & parm | spinach artichoke

House Specialties

Jumbo Shrimp Cocktail 22

seven tail on shrimp, sriracha cocktail,
lemon wedges

Crab Cocktail 28

1/4 pound lump blue crab,
sriracha cocktail, lemon wedges

Spiced Ahi Tuna 19

salt & pepper seared ahi tuna*, edamame
& wasabi purée, sweet soy glaze, chili &
chive oil, sesame seeds, micro cilantro

Shrimp Ceviche 20

white shrimp*, fresh lemon & lime, granny
smith apples, pineapple, cilantro, serrano
peppers, fried lotus root chips

Ponzu Yellowtail 19

yellowtail sashimi*, fresno peppers,
pickled red onions, micro cilantro,
brown sugar ponzu glaze, smoked sea salt

Bubbly Tower

125 (limited availability)

moët mini rosé, 3 raspberry point oysters*,
3 thatch island oysters*, 7 jumbo shrimp,
1/4 lb lump blue crab, shrimp ceviche*,
sriracha cocktail, tabasco, mignonette,
fresh lemon, artisan crackers

Seafood Tower

125 (limited availability)

6 raspberry point oysters*,
6 thatch island oysters*, 7 jumbo shrimp,
1/4 lb lump blue crab, shrimp ceviche*,
sriracha cocktail, tabasco, horseradish,
fresh lemon, saltines

Accoutrements

3

Herb Focaccia | Artisan Crackers
Spicy Gherkins | Stone Ground Mustard
Dried Fruit | Blueberries | Grapes
Olive Oil & Balsamic Vinegar
Marinated Greek Olives

5

Apricot Mostarda
Raw Honeycomb | House Pickles
Fig Spread | Red Wine Jelly
Chocolate Covered Espresso Beans
Fried & Salted Marcona Almonds

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