

Starters

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

PIMENTO CHEESE HUSHPUPPIES

D | V 12.5
pepper jelly, pimento cheese

5 DEVILED EGGS

P | GF 11
chives, brown sugar & peppercorn bacon

CRAB CAKE

s 25
4 oz blue crab cake, house remoulade, sriracha cocktail, dressed greens

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

FRIED CALAMARI

15
sweet & spicy chili sauce, house marinara

KC SHRIMP

s 15
tangy smoked pepper sauce, chives

HERB FOCACCIA

v 10
olive oil, balsamic vinegar, grated parmesan

Chef's Soup

LOBSTER BISQUE

D | S 13

SOUP DU JOUR

12

ROASTED TOMATO

v 10 | truffle oil +5

Executive Chef

NICKI SCHMELZER

D Dairy | **N** Nuts | **S** Shellfish | **P** Pork
V Vegetarian | **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:

    

House Specialties

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

SERIOUS MAC & CHEESE

D | P 19.5
shell pasta, fontina, gruyère, gouda, chicken breast, mushrooms, bacon, parmesan bread crumbs

PENNE ALLA VODKA

D | P 14
house vodka sauce, fresh parmesan

SHRIMP & GRITS

D | S | GF 25
jim beam cream sauce, cajun shrimp, white cheddar grits, poached egg*, microgreens

BLACKENED SALMON

D | P | GF 28.5
6 oz blackened salmon*, micro arugula, holy trinity risotto, asparagus, pancetta & pepper cream sauce

FISH & CHIPS

21
fried grouper, classic fries, cole slaw, house remoulade

AVOCADO TOAST

D | V | GFO 16
smashed avocado, poached egg*, goat cheese, everything spice, microgreens, brioche

Salads

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

Handhelds

(served with classic fries or side salad | sub soup +5)

CRAB CAKE SANDWICH

s 28
4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted brioche bun

NEW ENGLAND LOBSTER ROLL

S | GFO 33
5 oz chilled lobster, duke's mayo, house spice, chives, toasted NE roll

SHRIMP PO'BOY

s 20
KC shrimp, lettuce, tomato, house remoulade, french baguette

CHEF'S BURGER

D | P 28
8 oz wagyu patty*, pepper jack, bacon & onion marmalade, onion rings, house thousand island, lettuce, toasted brioche bun

PLAIN JANE BURGER

D | GFO 18
8 oz chuck blend patty*, white cheddar cheese, toasted brioche bun

THE SMYRNA

D 21.5
fried grouper, swiss, house thousand island, cole slaw, house pickles, toasted marble rye

BUFFALO CHICKEN

D 19.5
crispy chicken, buffalo sauce, house ranch, house pickles, crumbled bleu cheese, toasted brioche bun

BLACKENED CHICKEN

D | GFO 21
pepper jack, avocado, lettuce, tomato, onion, honey mustard, toasted brioche bun

NY REUBEN

D | GFO 19.5
spiced pastrami, swiss cheese, sauerkraut, house thousand island, house pickles, toasted marble rye

TURKEY CLUB

D | P | GFO 18.5
oven roasted turkey, bacon, white cheddar, tomato, lettuce, duke's mayo, marble rye

THE RACHEL

D | GFO 18.5
oven roasted turkey, swiss, house pickles, house thousand island, cole slaw, toasted marble rye

GRILLED CHEESE

D | GFO 12
gruyère, white cheddar, manchego, sourdough

Flatbreads

(mozzarella & provolone blend)

CLASSICO

V | D 15

PEPPERONI

P | D 17

GARDEN TRUFFLE

V | D 18
brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

BUFFALO CHICKEN

D 19
frank's red hot buffalo sauce, diced chicken, red onions, house ranch, crumbled bleu cheese

THREE MEAT

P | D 19
tomato sauce, pepperoni, crumbled sausage, crispy bacon

Cheese & Charcuterie Boards

SWEET VALERIE 34

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

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

mouillard 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

EASY TO PLEASE 22

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

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

Accoutrements

3

5

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

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

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THE FOODIE 34

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

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