

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 DEVEILED 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

GFO
(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

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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