

House Favorites

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

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

THE BIG DIPPER D|GFO 16
 gruyère, white cheddar, manchego, sourdough, choice of soup

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 16

(chilled or warm)

We are a cashless restaurant & accept the following:

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

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

CRAB CAKE SANDWICH S 28
 4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted ciabatta

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

SOUTHERN CHICKEN D 19.5
 buttermilk fried chicken breast, buffalo sauce, house ranch, house pickles, crumbled bleu cheese, toasted brioche bun

CHICKEN SANDWICH D|GFO 20.5
 blackened chicken breast, pepper jack, avocado, lettuce, tomato, onion, honey mustard, toasted brioche bun

NEW ENGLAND LOBSTER ROLL S|GFO MKT
 5 oz chilled lobster, duke's mayo, house spice, chives, toasted NE roll

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

Flatbreads

(mozzarella & provolone blend)

CHEF'S CHOICE | rotating selection

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

BBQ PORK P|D 19
 tomato bbq sauce, pulled pork, red onion, fresh jalapeno, spicy aioli

Starters

PARMESAN TRUFFLE FRIES V|GF 10
 truffle aioli

PIMENTO CHEESE HUSHPUPIES 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

CRAB DIP D|S|GFO 21
 blue crab, old bay, sharp cheddar, tortilla chips, herb focaccia

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 POT STICKERS P 12
 ponzu sauce, spicy aioli

FRIED CALAMARI 15
 sweet & spicy chili sauce, house marinara

SHRIMP POPPERS S 15
 tangy smoked pepper sauce, chives

HERB FOCACCIA V 10
 olive oil, balsamic vinegar, grated parmesan

Chef's Soups

made in house daily

LOBSTER BISQUE D|S 13

SOUP DU JOUR 12

ROASTED TOMATO V 10
 truffle oil +5

herb focaccia +3

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.