

Starters

- PARMESAN TRUFFLE FRIES** V|GF 10  
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
- 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
- herb focaccia** +3

Chef's Soup

made in house daily

- 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.

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