



SMALL PLATES

Spicy Mozzarella Sticks 9

Hand-rolled, Chipotle Purée,
Scorched Pepper Rings, Avocado Ranch

Sloppy Joe Tater Tots 7

Tater Tots, Beef, Shandi's Joe Sauce,
Cheddar, Sour Cream

Crispy Brussels Sprouts 10

Toasted Almonds, Shredded Parmesan,
Balsamic Reduction, Malt Vinegar, Sea Salt

Crispy Spanish- Style Potatoes 6

Smoky Paprika Aioli, Herbs, Crispy Shaved Garlic

Beef & Bacon Meatballs 14

Special House Blend, Rustic Tomato Sauce, Fresh Mozzarella, Frisee, Garlic Mayo

Crispy Breaded Calamari 12

Herb- Seasoned Bread Crumbs, Aleppo Pepper, Dill Lemon Aioli

BBQ Carrots 10

Toasted Pecans, Dill Aioli, Pea Tendrils

BLT Deviled Eggs 6

Pimento Cheese & House Pickles 12

Fresh-Made Crackers, Bread & Butter Pickles, Spicy Pickles

Honey Pepper Bacon Wrapped Dates 12

Herb & Lemon Whipped Goat Cheese

LARGE PLATES

Meatloaf 17

Roasted Garlic Mashed Potatoes, French Green Beans, Pea Puree, Demi-Glace, Heirloom Carrots

Chargrilled Hanger Steak *30

Shredded Potato & Bacon Casserole, Shredded Brussels Sprouts, Dijon Custard,
Demi- Glace

Sirloin *32

Crispy Potatoes, Creamed Leeks, Roasted Corn, Sauteed Asparagus, Carrot Puree

Chefs Vegetable Plate 15

Crispy Fried Potatoes, Fennel Jam, French Green Beans, Carrot Puree, Brussels Sprouts,
Frisee, Pea Tendrils

Scottish Salmon * 28

Creamed Leek & Lemon Farro Risotto, Charred Asparagus, Pickled Radish, Pea Tendrils,
Preserved Lemon Cream

Chargrilled Shrimp 21

Black Bean & Vegetable Empanada, Smashed Black Beans, Spring Peas, Salsa Verde,
Avocado Puree

Blackened Cobia 29

Bacon & Garlic Confit Stewed Lentils, French Green Beans, Bacon Vinaigrette, Frisee,
Cajun Sauce

Schnitzel of Chicken 19

Panko Breaded, House Pappardelle Noodles, Spring Peas, Fennel Fronds, Shaved
Preserved Egg Yolks, Reduced Cream

**CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*



SOUP

Soup du Jour
Cup 4 • Bowl 6

Chili
Cup 4 • Bowl 6

Gumbo
Cup 6 • Bowl 9

SIDE SALADS

House Salad 7
Spring Greens, Cherry Tomato, Cucumber, Carrot, Red Onion

Caesar Salad 7
Chopped Romaine, Shredded Parmesan Cheese, House Croutons, Caesar Dressing

ENTRÉE SALADS / SANDWICHES

Served with house-made kettle potato chips or
Fries 1.5 • Tater Tots 1.5 • House Salad 3

Chopped Salad 10
Romaine Heart, Cucumber, Blue Cheese Crumbles, Egg, Tomato, Celery, Carrot, Bacon Vinaigrette (Add Chicken 4, Shrimp 6, Salmon 8)

Miso & Orange 10
Spring Greens, Orange Segments, Candied Orange Peel, Crispy Wonton Strips, Green Onion, Shaved Carrot, Cucumber, Creamy Miso Dressing (Add Chicken 4, Shrimp 6, Salmon 8)

Crab Crusted Green Tomato 14
Fennel Remoulade, Salsa Verde, Pickled Green Tomato Salad, Pea Tendrils (Add Chicken 4, Shrimp 6, Salmon 8)

Waldorf Salad 10
Spring Mix, Bleu Cheese Crumbles, Chopped Apple, Candied Walnuts, Honey Yogurt Dressing (Add Chicken 4, Shrimp 6, Salmon 8)

Blackened Fish Tacos 17
Cabbage Slaw, Preserved Lemon, Roasted Corn Pico, Salsa Verde

Chicken Salad 13
Candied Walnuts, Apple, Celery, Leaf Lettuce, Croissant

City Club 14
Roasted Turkey, Ham, Bacon, Sharp Cheddar, Honey Mustard, Lettuce, Tomato, Wheatberry Bread

Local Burger* 13
Southern Natural Farms Beef, Lettuce, Tomato, Red Onion, Brioche Bun
Add Bacon 1.5 • Add Cheese 1

Burger of the Month* 14

Grilled Chicken Breast Sandwich* 14
Lettuce, Tomato, Red Onion, Brioche Bun

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