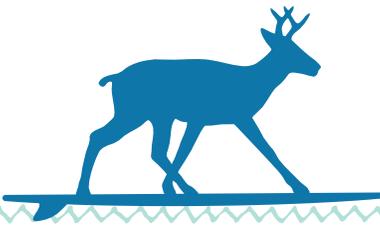


TO graze



CARIBBEAN SHRIMP TACOS \$15

jicama poblano slaw, mango salsa

SHORT RIB SLIDERS \$12

BBQ braised beef, smoked pimento cheese, Wickle's pickles

CRISPY CALAMARI \$15

pickled cherry peppers, ancho chili agrodolce, manchego

SESAME SEARED AHI TUNA \$14

jicama pico de gallo, coconut lime tartar, crispy won ton

CLOTHESLINE BACON \$14

farm pea ragout, artisanal watermelon pickles, southern biscuits, torched rosemary

THAI COCONUT CURRY HUMMUS \$13 (V)

curried cashews, grilled naan, crudités

WATERMELON POKE TOSTADAS \$12 (V) (GF)

roasted nut spread, avocado, toasted coconut, hijiki

CHEF'S SMOKED CHARCUTERIE BOARD \$28

artisanal meats, cheeses, crackers, bread loaf & treats

TO PECK

STRAWBERRY FIELDS SALAD \$11 (V) (GF)

baby kale, vegan goat cheese, puffed quinoa clusters, coconut bacon, vegan honey, lemon poppy seed dressing

FRIED OYSTER SRIRACHA CAESAR \$15

romaine, shaved parmesan, herbed focaccia, pepitas

EVERYTHING BAGEL WEDGE \$12 (V) (GF)

baby heirloom tomato, bacon, bagel croutons, dill buttermilk dressing, seeds + herbs

SWEET HEIRLOOM SALAD \$11 (V) (GF)

farmstand greens, heirloom tomatoes, avocado, radish, pistachio relish, pomegranate molasses

SURFING DEER GUMBO \$9 CUP / \$14 BOWL

braised duck, andouille, okra, brown rice

SIDES \$6

BBQ CAULIFLOWER w/ CANDIED PEPITAS (V) (GF)

BACON BRAISED COLLARDS (GF)

ROASTED ASPARAGUS (V) (GF)

BACON GNOCCHI + CHEESE

TRUFFLE FRIES (V) (GF)

SWEET POTATO FRIES (V) (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

No split checks—one check per table. Split menu item fee \$4. Please note menu and prices subject to change.

TO FEAST

HAVANA GROUPER \$32

Cuban spiced black beans, white cheddar cornbread, queso fresco, roasted poblano salsa verde

FILET OF BEEF TENDERLOIN \$39 (GF)

roasted garlic mashed potatoes, asparagus, shitake and caramelized onion demi

CARAMELIZED SEA SCALLOPS \$36 (GF)

spring pea risotto, oyster mushrooms, truffle cream, pea tendrils

HERB MARINATED TENDERLOIN OF LAMB \$40

farro verde risotto, hot mushroom vinaigrette, pickled carrot, raita

PANKO BREADED LOCAL CATCH \$33

sweet potato fries, cucumber ceviche, coconut lime tartar, hushpuppies

SEAFOOD ACADIANA \$38

grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, brown rice, hushpuppies

BIRCH SYRUP GLAZED PORK TENDERLOIN \$29

harissa fingerlings, bacon braised collards, corn chow chow

CHEF GREGG'S FAMOUS CRAB CAKES \$34

farmstand vegetable hash, smoky remoulade

CRISPY CURRY CHICKEN \$25

tzatziki, honeydew, squash, avocado yogurt, mint

SESAME SEARED WILD SALMON \$30 (GF)

udon + squash noodles, pineapple cucumber sambal, pistachio dill oil

THE GARDEN OF VEGAN \$28 (V) (GF)

BBQ jackfruit, crispy smashed potato, nacho cheese, cashew sour cream, pickled green papaya

From The Sea

choice of one side, jicama slaw, hushpuppies, house remoulade

FRIED OR GRILLED GULF SHRIMP \$28

FRIED LOCAL OYSTERS \$30

COMBO OF SHRIMP + OYSTERS \$32

(V) VEGAN

(V) VEGETARIAN

(V) VEGETARIAN w/o MEAT OPTION AVAILABLE

(GF) GLUTEN-FREE

(GF) GLUTEN-FREE OPTION AVAILABLE

ENJOY YOUR FRIENDS, FAMILY + FOOD

Please limit cell phone use!