

TO GRAZE



CRISPY FRIED CALAMARI \$16

asiago cheese, Peruvian peppers, lemon pepper aioli

CLOTHESLINE BACON \$16

summer peas, sweet potato biscuits, pickled peach, torched rosemary

YELLOWFIN TUNA MARTINI \$22

poke style, edamame, sugar snaps, pineapple, rice crackers

PIMENTO CHEESE HUSH PUPPIES \$11

jalapeño jam, spicy pickles

CRISPY VEGAN WINGS \$15

fried oyster mushrooms, chili-sorghum glaze, chipotle pistachios, pickled carrot and celery, vegan cilantro aioli

SOUTHERN CHARCUTERIE & CHEESE BOARD \$26

artisan flavors from around the South

CRISPY FRIED OKRA \$10

duo of remoulades for dipping

TO PECK

EVERYTHING BAGEL WEDGE \$13

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

BLOODY MARY HEIRLOOM TOMATO STACK \$14

arugula, feta, pickled veggies, Tabasco-Worchestershire vinaigrette

CLASSIC CAESAR \$12

romaine hearts, farm egg, shaved reggiano, croutons, white anchovies, house made Caesar dressing

+\$9 ADD CHICKEN +\$11 ADD SHRIMP

SURFING DEER GUMBO \$8/CUP \$12/BOWL

braised duck, andouille, okra, Cajun brown rice

SIDES \$8

TRUFFLE FRIES

ROASTED GARLIC MASHED POTATOES

CHEF'S FRESH VEGETABLE

COFFEE ROASTED HEIRLOOM CARROTS

whipped Kahlua yogurt, espresso candied cashews

DEER HOUSE SALAD

baby lettuces, heirloom tomatoes, edamame, miso vinaigrette

TO FEAST

CHEF'S DAILY FEATURE \$ MARKET

daily presentation—chef kindly requests no substitutions

FILET OF BEEF TENDERLOIN \$49

certified Angus beef, roasted garlic mashed potatoes, asparagus, bacon-onion jam, demi

SEARED SEA SCALLOPS \$42

champagne and spinach risotto, heirloom caprese with bocconcini, crispy parma ham

SICHUAN RICE BOWL \$27

miso glazed crispy tofu, basmati rice, sweet peppers, shimeji mushrooms, sugar snap peas, peanut-ginger sauce

SEAFOOD ACADIANA \$46

grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, Cajun brown rice, baguette

TORTILLA CRUSTED GROUPER \$39

hatch chili stone ground grits, charred corn salsa, mole rojo

PAN ROASTED PORK TENDERLOIN \$29

coconut kale orzo, ginger-sesame carrot slaw, shoyu demi, toasted coconut

WILD SALMON \$34

panang curry, jasmine rice, baby green beans, crispy eggplant, mango

PESTO PAPPARDELLE \$25

house made basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted cremini mushrooms

+\$9 ADD CHICKEN +\$11 ADD SHRIMP

BREAD BASKET served with clover honey butter

IRON SKILLET JALAPEÑO CORNBREAD \$7

WARM HONEY WHEAT LOAF \$5

 VEGETARIAN

 VEGAN

 VEGAN OPTION

 GLUTEN-FREE

 GLUTEN-FREE OPTION AVAILABLE

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.

WE APPLY A PRICE ADJUSTMENT ON NON-CASH TRANSACTIONS THAT IS NOT GREATER THAN OUR COST OF ACCEPTANCE.