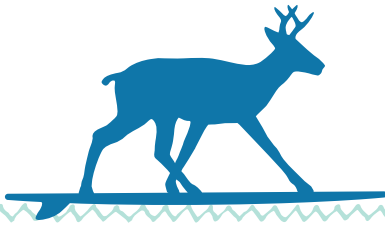


TO GRAZE



CRISPY FRIED CALAMARI \$16

asiago cheese, Peruvian peppers, lemon pepper aioli

CLOTHESLINE BACON \$17

Southern peas, cheddar biscuits, pickled peach, torched rosemary

CHILLED JUMBO SHRIMP \$19

blood orange cocktail sauce, micro greens

PIMENTO CHEESE HUSH PUPPIES \$11

jalapeño jam, spicy pickles

CRISPY VEGAN WINGS \$15

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

LOBSTER CROSTINI \$25

Maine lobster salad, shaved Kumato, sugar snaps, Nonno Nanni® Formaggini, lemon olive oil

SMOKED SALMON DIP \$18

pickled red onions, crispy capers, salmon roe, house potato chips

TO PECK

EVERYTHING BAGEL WEDGE \$13

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

BEET & BURRATA \$13

roasted beets, arugula, blackberry balsamic vinaigrette, glazed pecans

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

CRISPY BRUSSEL SPROUTS

cherrywood bacon, asiago

BACON BRAISED COLLARD GREENS

house vinegar

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 \$44

quinoa and kale salad, butternut puree, shaved Granny Smith apple ceviche

GOODNESS BOWL \$26

zucchini noodles, roasted vegetables, shimeji mushrooms, sesame walnuts, tahini maple drizzle

SEAFOOD ACADIANA \$46

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

TORTILLA CRUSTED GROUPEL \$39

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

BEEF SHORT RIBS \$36

french onion risotto, creminis, thyme demi, torched gruyère

THAI SKILLET SALMON \$35

Panang coconut cream, sweet peppers, sugar snaps, honeydew, chili flake peanuts

PESTO PAPPARDELLE \$25

house made basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted cremini mushrooms
+\$9 ADD CHICKEN +\$11 ADD SHRIMP

Bread \$6 served with clover honey butter

IRON SKILLET JALAPEÑO CORNBREAD

WARM HONEY WHEAT LOAF

 VEGETARIAN

 VEGAN

 VEGAN OPTION

 GLUTEN-FREE

 GLUTEN-FREE OPTION AVAILABLE

 CONTAINS PEANUTS

 CONTAINS TREE NUTS

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.