

EXECUTIVE CHEF Kory DePaola

SOUS CHEF Jayce Sutton

OYSTERS* | MKT

raw or cooked | ask server for daily oyster selection

PIMENTO CHEESE | 10 bacon marmalade | buttermilk crackers | baguette

FRIED CHICKEN SKINS | 8

fresno hot sauce

CRISPY RICE | 14

corn puree | shishito peppers | oyster mushroom | scallions | coddled egg

FRIED OKRA | 12

cornmeal dredge | jalapeno ranch

PANZANELLA | 14

tomato | cucumber | banana peppers | sun seeds | foccacia crouton charred cucumber vinaigrette

PEACH SALAD | 12

pecan brittle | arugula | pickled onion | banana peppers | peach vinaigrette

(G) WEDGE | 14

iceberg | heirloom tomatoes | house bacon | chives | blue cheese | ranch

ADD: CHICKEN 6 | SHRIMP 9 |

PIMENTO CHEESE SANDWICH | 13

pimento cheese | bacon marmalade | fried green tomato | luna sourdough

BISTRO BURGER* | 18

hunter cattle | caramelized onions | fontina | gruyere | black garlic & foie aioli | pickles | demi

BUFFALO FRIED CHICKEN SANDWICH | 14

joyce farms | asher blue cheese | house pickles

SHRIMP & GRITS | 19

sunseed romesco | tomato | mushrooms

CHICKEN SALAD SANDWICH | 13

hunter cattle | dill | celery | onion | independent bakery sourdough

FISH & CHIPS | 16

icelandic cod | tartar | house cut fries

CAPICOLA SANDWICH | 16

focaccia | stracciatella | tomato | onion | basil pistachio pesto

STEAK FRITES* | 26

4oz hanger steak | house cut fries | maître d' hôtel butter