



SNACKS & SIDES

PICKLE PLATE

seasonal vegetables - \$5

GEM SALAD

gem, endive, avocado, feta, sesame,
orange dressing - \$6

ARUGULA SALAD

satsuma, beets, pecan and cashew - \$6

CRISPY BRUSSELS SPROUTS*

coconut sap - \$6

CAESAR SALAD

croutons, parm, house-made dressing - \$6

HOUSE CUT FRIES* - \$5

ROASTED RED PEPPER & TOMATO SOUP - \$7

SANDWICHES

SPICED SAUSAGE "BANH MI"

jalapeño, carrot, nuoc cham, cilantro - \$13

HOUSE BURGER

8oz dry aged beef, house-made
pimento cheese, bacon, lettuce,
tomato, onion - \$20

MEATBALL SUB

beef and pork meatballs,
tomato, mozzarella - \$16

CUBAN

roasted pork, shaved ham, yellow
mustard, pickles, swiss - \$14

LOADED PO' BOY

shrimp, oysters, calamari, shredded lettuce,
tomato, remoulade - \$17

BRISKET

roasted peppers, green hill cheese,
arugula - \$18

FRIED EGG

avocado, tomato, lettuce,
sharp cheddar - \$12

ALL SANDWICHES SERVED WITH HOUSE CUT FRIES*

PLATES

ROAST CHICKEN

house steak sauce, salsa verde, fries* - \$15

LOADED SWEET POTATO FRIES*

mojo pork, mozzarella, pickled jalapeños,
cabbage cilantro slaw - \$15

BAR STEAK

house steak sauce, salsa verde, fries* - \$23

MUSSELS

PEI mussels, Calabrian chili, sweet onion,
garlic butter, fries* - \$15

WE ARE CASHLESS

*Items with an asterisk may be cooked in oil shared with seafood.

A thank you to our purveyors: Bobby Britt, Chris Bach, Heirloom Gardens, Hickory Hill Farms, Rodger's Roots & Greens, TGM Bread.

The maximum number of individual checks per table is 8. A 20% gratuity will be added to parties of 8 and more.