

## Starters

### Hummus Platter | 18

hummus, olives, roasted peppers, artichokes, carrots, celery, micro pea tendrils, toasted pita

### Charcuterie & Cheese | 26

Soppresatta, Spanish chorizo, humbolt fog, shropshire, grapes, fig jam, crostinis

### Shishito Peppers | 14

togarashi seasoning, lime

### Tempura Shrimp | 17

crispy fried local royal red deep water shrimp, unagi sauce, sriracha mayonnaise

### Heirloom Tomato Salad | 17

arugula, burrata, housemade parmesan flatbread, 12 year aged balsamic vinegar

## Salads

add farm raised chicken breast or grass-fed steak to any salad | 10 Royal Red Shrimp (5) | 15

### Caesar Salad | 12

romaine lettuce, parmigiano-reggiano, fresh croutons, house made caesar dressing

### Apple Salad | 16

sliced Granny Smith apples, organic greens, candied pepitas, Point Reyes blue cheese, apple cider vinaigrette

### Garden Salad | 12

organic greens, radish, cucumber, cherry tomatoes, carrots, candied pecans, ricotta salata, citrus vinaigrette



## DINNER MENU

### House Made Soups

#### Seafood Gumbo | 10

gulf coast grouper, shrimp, andouille sausage, okra, long grain rice

Soup of the Day | Cup 7 Bowl 8  
housemade, fresh, chef's choice

### Farm Favorites

#### Jumbo Lump Blue Crab Cake | 19

Roasted corn-coconut salad, arugula, remoulade

#### Whipped Brie | 15

Walker Farms local honey, fresh blueberries, candied pepitas, crostini

#### House Country Loaf

half loaf | 8 full loaf | 15

housemade bread, served warm with local honey butter

\*Warning: consuming raw or undercooked meats, poultry, seafood, or eggs increases the risk of food borne illness



Items from the Farm



\*\*Gluten Free



Contains Nuts



Dairy Free



Vegan



## Entrees

add a side caesar or garden salad to any entree | 7

### Roasted Red Wattle Pork Belly | 29

Uncle Bubby's "Sweet Heat" honey glaze, collard greens, Anson Mills fresh milled grits, fried leeks

### Cavatelli Pasta | 31

housemade Italian sausage, broccolini, marinara, parmigiano-reggiano

### Jerk Chicken | 29

heritage farm raised all natural chicken, rum glazed sweet potatoes, fried plantains, roasted zucchini and tomatoes

### Vegetable Korma | 28

roasted zucchini, tomatoes, sweet potatoes, carrots, spicy curry sauce, basmati rice

### Allen Brothers Black Angus Filet | 56

seared 8oz. pasture raised filet, dried cherry demi glace, pomegranate reduction, mashed Yukon gold potatoes, country style green beans

+ bone marrow butter | 8 black garlic butter | 8

+ Point Reyes blue cheese | 10

+ sauteed mushrooms | 8

+ coffee rub | upon request

### Fettuccine with Shrimp | 32

local royal red deep water shrimp, garlic, basil, tomatoes, cream, grated parmesan

### Beef Bourguignon | 35

grass fed & finished beef, carrots, cipollini onions, mashed Yukon gold potatoes

### American Red Snapper | 42

roasted eggplant, zucchini, baby heirloom tomatoes, spinach, tomato-caper salsa

## Fresh Sides

### Mushroom Risotto | 12

assorted sautéed mushrooms, roasted garlic, parmigiano-reggiano, fresh parsley

### Vegetable of the Day | 8

### Mashed Yukon Gold Potatoes | 7

*Save room for a housemade Dessert!*

\*\*For those with severe gluten allergies or celiac disease, please be aware that while gluten free options are available, cross contamination can occur due to shared cooking and preparation areas/utensils. We are not a gluten free kitchen.

\*\*Before placing your order, please inform your server if a person in your party has a food allergy.