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, parmigianoreggiano, fresh croutons, housemade 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 | 17

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

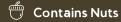
House Made Bread

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













Entrées

add a side caesar or garden salad to any entrée | 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, cashews, basmati rice

Allen Brothers Black Angus Filet | Mkt. Price

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
- + sautéed mushrooms | 8
- + coffee rub | upon request

Fettuccine with Shrimp | 32

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

Beef Bourguignon | 37 🌺 🎉 觉 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 I 12

assorted sautéed mushrooms. roasted garlic, parmigianoreggiano, fresh parsley

Vegetable of the Day | 8

Mashed Yukon Gold Potatoes | 7

Save room for a housemade Dessert!

Parties of 8 or more will have an automatic 20% gratuity added to your bill.

**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.