

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, olive oil

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, housemade caesar dressing

Pear Salad | 16 
roasted pears, organic greens, romaine lettuce,
candied pepitas, Point Reyes blue cheese,
pear 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



Items from the Farm



**Gluten Free



Contains Nuts



Dairy Free



Vegan

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

Torchio 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
contains coconut milk

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, heirloom tomatoes, cream, grated parmesan

Beef Bourguignon | 37

grass fed & finished beef, carrots, mushrooms, cipollini onions, mashed Yukon gold potatoes *limited availability*

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

Desserts

Housemade Pie of the Day | 8 + ala mode | 3

Housemade Ice Cream | 6 flavors vary

Tiramisu | 10 coffee soaked lady fingers, mascarpone, cocoa, chocolate

Flourless Chocolate Cake | 10 raspberries & raspberry sauce

Lola's Cheesecake | 10 spiced berry compote

Parties of 7 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.

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