

## 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.