

## Starters

### Hummus Platter | 18

housemade 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

### Royal Red Shrimp Aguachile Verde | 18

spicy lime-chile marinated royal red shrimp, red onion, cucumber, radish, tortilla chips

### Fried Corn Fritters | 14

avocado, tomato, greens, chipotle sauce

### Smoked Chicken Legs | 12

3 smoked chicken legs, buffalo sauce or uncle bubby's sweet heat bbq sauce, with blue cheese or ranch dressing *limited availability*

## 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

### Roasted Beet Salad | 17

organic greens, goat cheese, toasted pistachios, dried cranberries, citrus vinaigrette.

### Garden Salad | 12

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



## DINNER MENU

### Housemade Soups

#### Seafood Gumbo | 12

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

#### Seared Olive Oil Poached Artichoke | 19

prosciutto ham, black pepper-truffle aioli

#### Housemade Sourdough 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, garden or beet salad to any entrée | 7

### Roasted Red Wattle Pork Belly | 31



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

### Cavatelli Pasta | 32

roasted corn, tomatoes, zucchini, spinach, parmigiano-reggiano, basil, light marinara

### Shrimp and Andouille Linguine | 35

local royal red shrimp, andouille sausage, tomatoes, roasted red peppers, green onions, cream, parmigiano-reggiano

### Farm Raised Chicken | 34



brined chicken, mushroom risotto, broccolini, natural jus

### Vegetable Korma | 31



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

+ Au Poivre | 10

### Beef Bourguignon | 44



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

### Coriander Crusted Red Snapper | 42



aji amarillo potatoes, lemon-saffron picatta sauce, roasted tomatoes and spinach, capers

## 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 | 10

+ ala mode | 3

### Housemade Ice Cream | 8

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.