



FOR THE TABLE

FRIED SQUASH (v)

comeback sauce
\$5

CRAB SALAD

crab | seasonal fruit | mint
| cucumber | greens
\$10

CRISPY SALMON

apple cider glaze | field peas
\$10

BURRATA

tomato basil puree | burrata |
bacon | balsamic
\$10

SALADS

HOUSE (v, gf)

local greens | avocado | strawberries |
pecans | midnight moon | green goddess
\$4.50 | \$9

CAESAR (v)

romaine | croutons |
parmesan cheese | caesar
\$4.50 | \$9

BEET

local greens | beets | oranges | farrow |
goat cheese | honey lime vinaigrette
\$4.50 | \$9

SANDWICHES

GRILLED CHEESE (v)

sourdough | grilled tomato | bacon | cheddar
cheese | fried onions | herb mayo
\$9

LIVER MUSH

grilled sourdough | lusty monk deviled egg |
greens | bacon | vinaigrette
\$10

FRIED CHICKEN SANDWICH

pimento cheese | bacon | lettuce | pickled
onion | buttermilk dressing
\$10

BURGER*

beef or veggie | cheddar | lettuce | tomato |
caramelized onion | frayonnaise
\$10

SIDES

fries, collard greens, squash casserole, stewed field peas, roasted seasonal vegetables, or fruit salad
\$3

LAND & SEA

BBQ CHICKEN

collard greens | cornbread stuffing
| seasonal pickled vegetables
\$21

SEARED SALMON* (gf)

carrot puree | masala rice |
cilantro curry
\$21

CRAB PASTA

avocado | tomato | bacon
crumbs | apple beurre blanc
\$22

CRISPY DUCK*

orange broth | farrow salad | ginger
sweet potato glaze | crispy peas
\$24

RIBEYE*

crispy potatoes | grilled
mushrooms | chive cream |
\$28

GRILLED LAMB*

succotash | roasted spring
vegetables | mint glaze
\$23

*Items may be ordered raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness.
GF gluten-free, V vegetarian, V+ vegan