



STARTERS

HOUSE SALAD | 14

Mixed greens, shaved red onion, tomatoes, cucumbers, and our signature lemon-Dijon vinaigrette

ARUGULA SALAD | 16

Arugula, candied walnuts, pickled red onions, and goat cheese, with a citrus vinaigrette

JUMBO SHRIMP COCKTAIL | 24

Jumbo East Coast Shrimp (6) chilled and served with house-made tequila-lime cocktail sauce.

CHARCUTERIE | HARVEST 35 | GRAZING 55

Fresh locally sourced meats and cheeses from Looking Glass Creamery (Columbus, NC) and Sweet Grass Dairy (Thomasville, GA), garden-fresh accompaniments from our garden and, housemade seasonal jam or chutney and crispy Crunchmaster crackers (gluten-free). Serves 2-4 or 6-8

BAKED BRIE | 27

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA, brushed with a seasonal spread. Served with a fresh baked baguette.

DEVILED EGGS | MKT

Seasonal twist on classic deviled egg traditions

SMALL PLATES

Enjoy smaller portions of our main entrées

JUMBO LUMP CRAB CAKES | 22

Two crab cakes made with jumbo and lump crab, blended with gluten-free breadcrumbs, sweet red pepper, and Southern seasonings. Served with a fresh arugula salad and finished with a drizzle of lemon aioli.

SHRIMP & SAUSAGE OVER GRITS | 28

East Coast shrimp (4) sautéed with julienne andouille sausage, served over creamy white Grist Mills grits with a cajun cream sauce.

WILD BOAR AND BEEF MEATLOAF | 28

Wild boar and grass-fed beef meatloaf with Yukon Gold garlic mashed potatoes, caramelized carrots, and a sage mushroom cream sauce.

ENTRÉES

CHICKEN & SUCCOTASH | 36

Marinated garlic and rosemary Bell & Evans free-range chicken, seasonal farm-to-table succotash, tomatillo salsa, and lemon-Dijon vinaigrette, topped with crumbled Gorgonzola.

PARMESAN ENCRUSTED SALMON | 38

Parmesan encrusted salmon, Charleston red rice, basil emulsion with collard greens. Prepared medium rare unless otherwise requested.

JUMBO LUMP CRAB CAKES | 38

Lump and jumbo crab (3) with gluten-free bread crumbs, red pepper, Southern seasonings, citrus rice and grilled asparagus and a drizzle of lemon aioli.

SHRIMP & SAUSAGE or U10 SCALLOPS OVER CREAMY WHITE GRITS | 48

East Coast shrimp (7) sautéed with julienne andouille sausage, or New Bedford U10 Scallops (4) served over creamy white Grist Mills grits with a cajun andouille cream sauce.

WILD BOAR AND BEEF MEATLOAF | 42

Wild boar and grass-fed beef meatloaf with Yukon Gold garlic mashed potatoes, caramelized carrots, and a sage mushroom cream sauce.

GRASS FED 8 OZ FILET | 58

Grass Fed 8oz beef filet topped with bone-marrow compound butter with Yukon Gold garlic mashed potatoes & sautéed asparagus

additions

SURF AND TURF OPTION | MKT

Add (3) shrimp or (2) U10 New Bedford Scallops, or 4oz of Lobster with or without a cajun cream sauce

À LA CARTE

CAROLINA RED RICE | 8

SEASONAL SUCCOTASH | 8

SAUTÉED ASPARAGUS | 8

SPICY SOUTHERN COLLARD GREENS | 8

CREAMY GRIST MILLS GRITS | 8

based on availability



We reserve the right to add gratuity on parties of 5 or more.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

