

## SMALL PLATES

### Hot Chicken Wings

alabama white sauce, burnt scallion 10

### Buttermilk Fried Calamari

cherry peppers, spicy aioli 14

### Pork Bao Buns

BBQ pork, carrot slaw, plum sauce 11

### Crab & Artichoke Dip

pita chips, baby carrots 14

### Roasted Beet Hummus

bbq naan, pickled vegetables 10

### Meatball Flatbread

whipped ricotta, basil, cherry tomatoes 12

### Grilled Chicken Nachos

pico de gallo, fresh guacamole, lime crema 12

### Short Rib Tacos

avocado, queso fresco, kimchi 11

### Chicken Quesadilla 13

cheese, pico de gallo, guacamole, sour cream

### Crab Cake Trio 15

green dijon, sambal, toasted jalapeño

### Fire Roasted Salsa & Chips 8

add guacamole +4

## SALADS

+CHICKEN \$3, +SHRIMP \$5, +SALMON \$8

### Chopped Cobb

greens, corn, avocado, pico de gallo, bacon, black beans, roasted pepper tortilla strips, creamy chipotle 14

### Charred Octopus

baby arugula, marinated tomatoes, romesco, olives 16

### Kale Caesar

parmesan, pumpernickel crouton crumble, pickled onion 13

### Baby Spinach

shaved red onion, local mushroom, cranberries, boiled egg, toasted almonds 13

## SOUPS

### Clam Chowder

pancetta, crispy leeks 7

### Tomato Sherry 7



## SANDWICHES

SERVED WITH FRIES • SWEET POTATO FRIES +\$1

### Cuban

pork shoulder, capicola, ham, swiss 14

### THE Burger\*

local cheddar, pepper bacon, steak sauce 15

### Lamb Burger\*

whipped feta, tomato chutney, cucumber 16

### Roasted Turkey

avocado, bacon, herb mayo, multigrain bread 13

### Pickle Fried Chicken

sriracha mayo, butter lettuce, tomatoes, potato roll 13

### Beyond Meat® Veggie Burger

curry ketchup, caramelized onion, brioche 14

### Philadelphia Cheesesteak

beef, sautéed onions, provolone, french fries 14

**Soup & Half Sandwich** 1/2 Roasted Turkey Sandwich, choice of soup 13

## MAIN PLATES

SERVED 5PM-10PM

### Braised Short Rib

buttermilk mashed potatoes, crispy onions, pomegranate jus 22

### Pork Bolognese

wild mushrooms, tagliatelle pasta, arugula, tomato cream 18

### Steak & Frites\*

42-day aged ribeye, roasted garlic butter 30

### Lemongrass Salmon\*

saffron dashi, shitake, jasmine rice, snow peas 22

### “Chicken Coupe”

airline chicken, pea dijon purée, glazed carrots, mushrooms, phyllo 18

### Shrimp ‘n Grits

carolina grits, fried egg, bacon broth 20

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illnesses. Please ask your server for substitutions.  
18% gratuity added to parties of 6 or more.