



First Course

Tuna Tartare*

ahi tuna, avocado, fresh lime juice, scallions, eel sauce, and masago served with fried wonton chips \$12.95

Fried Green Tomatoes

pimento cheese, balsamic reduction, local micro greens \$10.95

Mussels

sambuca cream sauce and toasted focaccia \$14.95

-GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$12.95

Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

Lobster Crabcakes

spicy corn remoulade
\$8.95 for 1 | \$15.95 for 2

Second Course

- GLUTEN FREE- Wedge

charred sweet corn, bacon, tomatoes, queso fresco, scallions, house made chipotle lime ranch \$7.95

House

spring greens, grape tomatoes, cucumbers, herb croutons, house made cucumber dill dressing \$4.95

Soup

-GLUTEN FREE- Sweet Corn Bisque

sour cream, scallions, turmeric
\$4.95 cup | \$5.95 bowl

Soup of the Day

\$4.95 cup | \$5.95 bowl

Third Course

Ahi Tuna*

6oz sesame crusted ahi tuna cooked to your specification served atop a bed of chilled soba noodles tossed with bell peppers, carrots, and cucumbers in a ginger soy dressing garnished with cilantro and sriracha \$24.95

Filet Mignon*

8oz house cut, roasted garlic smashed potatoes, local sautéed zucchini and squash, cabernet demi glace, fried onions \$32.95 add grilled shrimp \$6.95

-GLUTEN FREE- Scottish Salmon*

coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce \$27.95

-GLUTEN FREE- Duck Breast*

coffee rubbed, fried brussel sprouts with pecan butter, malbec shallot marmalade \$31.95

Halibut

wasabi crusted, sesame lime slaw, miso coconut cream, fried bean sprouts \$32.95

Lobster Crabcake

a pair of housemade lobster crabcakes, creamy herb jasmine rice, sautéed asparagus, spicy corn remoulade \$25.95

- GLUTEN FREE- N.Y. Strip*

12 oz house cut, roasted garlic smashed potatoes, local sautéed zucchini and squash, spicy mustard compound butter \$32.95

Shrimp and Grits

blackened shrimp, aged four cheese polenta, andouille, local sweet corn, tomatoes, creole gravy, scallions \$28.95

Brie Pasta

fresh pappardelle pasta, brie cream, sundried tomatoes and spinach \$17.95
add grilled chicken \$4 add shrimp \$8

Tilapia

pecan crust, coconut jasmine rice, sautéed asparagus, red curry coconut sauce \$19.95

- GLUTEN FREE- Items so marked are Gluten-Free
However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur

"Each dish is carefully composed, requests for substitutions are at the discretion of our Chef."

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95
Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover **Executive Chef: Katy Fischer**

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.