



DINNER

STARTERS

	OYSTERS ON THE HALF SHELL (6)	<i>Raw – Cocktail Sauce, Mignonette, Lemon, Saltines</i>	26
		<i>Rockefeller – Bacon, Spinach, Parmesan</i>	28
SEAFOOD SAMPLER	<i>Raw Oysters (6), Tuna Tartare, Blue Crab Louie</i>		45
RED SNAPPER CRUDO*	<i>Bahn Mi Veggies, Cilantro, Crispy Rice, Vietnamese Vinaigrette</i>		19
BLUE CRAB TOSTADA	<i>Avocado, Lime-Cilantro Slaw, Hatch Chili Salsa Verde, Cotija</i>		21
SMOKED TROUT DIP	<i>Celery, Duke’s, Briny Pickles, Old Bay Crackers</i>		18
GARLIC HUMMUS	<i>Crispy Chickpeas, Preserved Lemon, Feta, EVOO, Toasted Pita</i>		12
PEARSON FARM PEACHES & BURRATA	<i>Arugula, Pistachio, Basil Oil, Grilled Ciabatta, Citrus Vinaigrette</i>		19
CAJUN HAND PIE	<i>House-made Andouille, Scallion, Dirty Rice, Citrus-Garlic Aioli</i>		16
ROASTED CAULIFLOWER	<i>Artichoke Tapenade, Garlic Aioli, Herbs, Toasted Almonds</i>		16
SPINACH ARTICHOKE DIP	<i>Tortilla Chips</i>		16

SALADS

MEDITERRANEAN	<i>Romaine, Cucumber, Preserved Tomato, Feta, Artichoke, Pistachio, Lemon Tahini</i>	15
HOUSE CAESAR	<i>Romaine, Arugula, Butter Lettuce, Focaccia Croutons, Grated Grana Padano Cheese</i>	15
TOMAHAWK CHOPPED	<i>Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch</i>	15
MIXED GREENS	<i>Romaine, Arugula, Butter Lettuce, Onion, Preserved Tomato, Herb Vinaigrette</i>	12

BOWLS

CRUNCHY THAI	<i>Basmati Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing</i>	14
GREEN GODDESS	<i>Farro, Chickpeas, Arugula, Asparagus, Avocado, Cucumber, Radish, Almonds</i>	16
POKE	<i>Sesame Sushi Rice, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing</i>	14

Add a Protein to Any Salad or Bowl
+ Chicken Breast 7 | + Shrimp 12 | + Tuna Tataki 12 | + Hanger Steak* 14

SANDWICHES

SUSIES GRILLED CHEESE & TOMATO SOUP	<i>Sourdough, Havarti, Cheddar, Swiss, Homemade Soup</i>	18
THE CEASE & DESIST BURGER	<i>Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche</i>	22
HOUSE ROASTED TURKEY CLUB	<i>Nueske’s Bacon, Havarti, Avocado, Lettuce, Basil Aioli, Sourdough</i>	19
BLACKENED REDFISH	<i>Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche</i>	26

+ Nueske’s Bacon, 5 | + Fried Egg, 2

ENTREES

FRESH TAGLIATELLE	<i>Scallion Whipped Ricotta, Local Mushroom, Peas, Roasted Carrots, Basil Oil</i>	25
SEARED GEORGIA MOUNTAIN TROUT	<i>Crispy New Potato, Asparagus, Tasso Ham, English Pea Soubise</i>	32
PAN SEARED RED SNAPPER	<i>Ginger Thai Basil Risotto, Thin Beans, Curried Coconut Cream</i>	39
TUNA TATAKI “BIBIMBAP”	<i>Rice, Marinated Spinach, Kimchi, Pickled Veg, Sunny Side Egg, Chili Crisp</i>	28
CHICKEN PICCATA	<i>Spaghetti, Lemon, Caper, Chili Flake, Parsley, Chive</i>	28
DRY AGED DUROC PORK CHOP	<i>Citrus-Cilantro Slaw, Rice, Charro Beans, Mexican Red Mole Sauce</i>	37
HANGER STEAK FRITES	<i>Local Greens, Preserved Tomato, Pickled Onion, Radish, Red Chimichurri</i>	38

SIDES TO SHARE

GARLIC GREEN BEANS	SEA ISLAND RED PEAS & RICE
SEASONAL VEGGIES	TRUFFLE NEW POTATOES
COLLARD GREENS	MAC-N-CHEESE
CREAMED SPINACH	FRIES or TOTS + Go Disco, 4

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

WHOLE BIRD – 76
HALF BARREL – 42
SOLO PLATE – 24

Served with:
Biscuits & Honey Butter
Mac-n- Cheese
Collard Greens
Seasonal Sauces on the Side

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, WHEAT, SOYBEANS, SESAME, PEANUTS. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.