



STARTERS

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| | OYSTERS | Raw – Cocktail Sauce, Mignonette, Lemon, Saltines | 26 |
| | ON THE HALF SHELL* (6) | Broiled- Corn Butter, Cotija, Cilantro, Tajin Crema | 28 |
| CRAB CAKE | Remoulade, Arugula, Tomato Relish, Radish, Micro Greens | | 24 |
| SHRIMP CEVICHE* | Heirloom Tomato, Corn, Avocado, Serrano, Cilantro, Lime, Tortilla Chips | | 19 |
| SMOKED TROUT DIP | Celery, Duke’s, Briny Pickles, Old Bay Crackers | | 18 |
| TUNA TARTARE* | Spicy Aioli, Capers, Cucumber, Avocado, Chives, Shallots, Crispy Rice | | 18 |
| GARLIC HUMMUS | Crispy Chickpeas, Preserved Lemon, Feta, EVOO, Toasted Pita | | 12 |
| JUMBO WINGS | Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened | | 14 |
| FRIED GREEN TOMATOES | Stracciatella, Basil, Peppadew Pepper Jam, Roasted Garlic Balsamic Reduction | | 18 |
| SPINACH ARTICHOKE DIP | Tortilla Chips | | 16 |
| DISCO TOTS | Pimento Mornay, Bacon, Scallions | | 13 |

SALADS

| | | |
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| MEDITERRANEAN | Romaine, Cucumber, Preserved Tomato, Feta, Artichoke, Pistachio, Lemon Tahini | 15 |
| HOUSE CAESAR | Romaine, Arugula, Butter Lettuce, Focaccia Croutons, Grated Grana Padano Cheese | 15 |
| TOMAHAWK CHOPPED | Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch | 15 |

BOWLS

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| CRUNCHY THAI | Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing | 15 |
| SOUTHWESTERN | Romaine, Rice, Pickled Onion, Tomato, Corn, Black Beans, Tortilla Strips, Chipotle Ranch | 16 |
| TUNA “POKE” * | Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing | 26 |

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

SANDWICHES

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|--------------------------------------|---|----|
| GRILLED CHEESE & TOMATO SOUP | Sourdough, Havarti, Cheddar, American, Homemade Soup | 18 |
| CHICKEN SCHNITZEL | Duke’s, Vidalia Onion & Peach Compote, Arugula, Pepperjack, Brioche | 19 |
| FISH TACOS | Market Fish, Avocado, Lime-Cilantro Slaw, Hatch Chili Salsa Verde, Cotija | 24 |
| BLACKENED REDFISH | Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche | 26 |
| THE CEASE & DESIST BURGER | Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche | 22 |
| + Nueske’s Bacon, 5 + Fried Egg, 2 | | |

ENTREES

| | | |
|------------------------|---|----|
| CAJUN CRAWFISH PASTA | Spaghettini, Andouille, Tomato, Green Bell Pepper, Spinach, Mushroom | 28 |
| GEORGIA TROUT | Summer Squash, Corn, Vidalia Onion, Bell Pepper, Edamame, Lemon Butter Sauce | 32 |
| TUNA TATAKI BIBIMBAP* | Rice, Marinated Spinach, Kimchi, Pickled Veg, Sunny Side Egg, Chili Crisp | 28 |
| PAN SEARED RED SNAPPER | Ginger Thai Basil Risotto, Thin Beans, Yellow Corn Curry, Pepper Relish | 39 |
| ROASTED CHICKEN BREAST | Tomato, Watermelon, Pickled Onion, Crouton, Arugula, "Pesto", Feta | 29 |
| BAVETTE STEAK* | Roasted Potato, Local Greens, Tomato, Pickled Onion, Radish, Red Pepper Chimichurri | 39 |

SIDES TO SHARE

| | |
|--------------------|----------------------|
| GARLIC GREEN BEANS | SUMMER SUCCOTASH |
| SEASONAL VEGGIES | TRUFFLE NEW POTATOES |
| CORN ON THE COB | MAC-N-CHEESE |
| FRIES –OR– TOTS | MIXED GREENS |

DINNER

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

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

Served with:
Biscuits & Honey Butter
Mac-n- Cheese
Corn on the Cob
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.