



STARTERS

	OYSTERS	<i>Raw – Cocktail Sauce, Mignonette, Lemon, Saltines</i>	26
	ON THE HALF SHELL* (6)	<i>Broiled- Cajun Andouille Cream, Trinity, Spinach</i>	28
HOMEMADE BREAD	<i>Tyler's Bread, Herby Olive Oil, Roasted Garlic, Seasonal Accoutrements</i>		8
GNOCCHI	<i>Butternut Squash, Sage Brown Butter, Crispy Speck, Shaved Apple</i>		14
SMOKED TROUT DIP	<i>Celery, Duke’s, Briny Pickles, Old Bay Crackers</i>		18
TUNA TARTARE*	<i>Ginger Soy Dressing, Sesame, Avocado, Shaved Cabbage, Wontons</i>		18
BLACK BEAN HUMMUS	<i>Butternut Squash, Chipotle, Roasted Garlic, Pumpkin Seed Gremolata, Toasted Pita</i>		11
PEI MUSSELS “HOT POT”	<i>Coconut Milk, Chili Crisp, Scallion, Cilantro, Garlic Bread</i>		17
BRUSSELS SPROUTS	<i>Kimchi Vinaigrette, Sesame, Asian Pear</i>		13
CHICKEN WINGS	<i>Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened Butter</i>		14
DISCO TOTS	<i>Pimento Mornay, Bacon, Scallions</i>		13

SALADS

FALL SALAD	<i>Arugula, Beets, Whipped Feta, Citrus Vinaigrette, Spiced Pecans, Pomegranate Molasses</i>	15
HOUSE CAESAR	<i>Romaine, Arugula, Butter Lettuce, Crispy Chickpeas, Apple, Grana Padano Cheese</i>	15
TOMAHAWK CHOPPED	<i>Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch</i>	15

BOWLS

CRUNCHY THAI	<i>Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing</i>	15
QUINOA	<i>Arugula, Butter Lettuce, Butternut Squash, Apples, Beets, Pickled Onions, Balsamic, Goat Cheese</i>	16
TUNA “POKE” *	<i>Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing</i>	26

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

SANDWICHES

GRILLED CHEESE & TOMATO SOUP	<i>Sourdough, Havarti, Cheddar, American, Homemade Soup</i>	18
TURKEY MELT	<i>Red Wine Caramelized Onion Jam, Apple Fennel Slaw, Havarti, Chipotle Mayo</i>	21
FISH TACOS	<i>Market Fish, Pumpkin Seed Romesco, Queso Fresco, Pickled Onions, Cilantro</i>	24
BLACKENED REDFISH	<i>Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche</i>	26
THE CEASE & DESIST BURGER	<i>Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche</i>	22
+ Nueske’s Bacon, 5 + Fried Egg, 2		

ENTREES

CHICKEN PARMESAN	<i>Spaghetтини, Marinara, Mozzarella, Grana Padano, Garlic Bread</i>	28
GEORGIA TROUT	<i>Spaghetti Squash, Arugula Fennel Salad, Italian Salsa Verde</i>	32
CIOPPINO	<i>Shrimp, Mussels, White Fish, Fennel, Onion, Chili Flake, Stewed Tomato Broth, Garlic Bread</i>	28
MARKET FISH MEUNIERE	<i>Aged Parmesan Risotto, Thin Beans, Lemon Caper Brown Butter</i>	34
ROASTED CHICKEN BREAST	<i>Sweet Potato Puree, Farro, Cipollini, Brussels Sprouts, Ginger-Apple Glaze</i>	28
SOY BRAISED SHORT RIB	<i>Whipped Potatoes, Roasted Carrots, Bok Choy, Scallion Kimchi, Sesame</i>	39

SIDES TO SHARE

GARLIC GREEN BEANS	MUSHROOM RISOTTO
SEASONAL VEGGIES	TRUFFLE NEW POTATOES
WHIPPED POTATOES	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
Garlic Green Beans
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.