



STARTERS

|                                                                                   |                                                                               |                                                          |    |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------|----------------------------------------------------------|----|
|  | <b>OYSTERS</b>                                                                | <i>Raw – Cocktail Sauce, Mignonette, Lemon, Saltines</i> | 26 |
|                                                                                   | <b>ON THE HALF SHELL* (6)</b>                                                 | <i>Broiled- Cajun Andouille Cream, Trinity, Spinach</i>  | 28 |
| <hr/>                                                                             |                                                                               |                                                          |    |
| <b>HOMEMADE BREAD</b>                                                             | <i>Tyler's Bread, Herby Olive Oil, Roasted Garlic, Seasonal Accoutrements</i> |                                                          | 8  |
| <b>SMOKED TROUT DIP</b>                                                           | <i>Celery, Duke’s, Briny Pickles, Old Bay Crackers</i>                        |                                                          | 18 |
| <b>DUCK FLATBREAD</b>                                                             | <i>Duck Sausage, Goat Cheese, Roasted Red Pepper, Hoisin, Arugula</i>         |                                                          | 18 |
| <b>TUNA TARTARE*</b>                                                              | <i>Ginger Soy Dressing, Sesame, Avocado, Shaved Cabbage, Wontons</i>          |                                                          | 18 |
| <b>ROASTED GARLIC HUMMUS</b>                                                      | <i>Preserved Lemon Relish, Crispy Chickpeas, Oregano, Toasted Pita</i>        |                                                          | 11 |
| <b>PEI MUSSELS “HOT POT”</b>                                                      | <i>Coconut Milk, Chili Crisp, Scallion, Cilantro, Garlic Bread</i>            |                                                          | 17 |
| <b>BRUSSELS SPROUTS</b>                                                           | <i>Unagi Vinaigrette, Sesame, Asian Pear</i>                                  |                                                          | 13 |
| <b>CHICKEN WINGS</b>                                                              | <i>Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened Butter</i>          |                                                          | 14 |
| <b>DISCO TOTS</b>                                                                 | <i>Pimento Mornay, Bacon, Scallions</i>                                       |                                                          | 13 |

SALADS

|                                 |                                                                                       |    |
|---------------------------------|---------------------------------------------------------------------------------------|----|
| <b>KALE &amp; BRUSSEL SALAD</b> | <i>Cranberry, Blue Cheese, Shallots, Spiced Pecans, Mandarin, Sherry Vinaigrette</i>  | 15 |
| <b>HOUSE CAESAR</b>             | <i>Romaine, Arugula, Butter Lettuce, Crispy Chickpeas, Apple, Grana Padano Cheese</i> | 15 |
| <b>TOMAHAWK CHOPPED</b>         | <i>Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch</i>    | 15 |

BOWLS

|                      |                                                                                                        |    |
|----------------------|--------------------------------------------------------------------------------------------------------|----|
| <b>CRUNCHY THAI</b>  | <i>Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing</i>                          | 15 |
| <b>QUINOA</b>        | <i>Arugula, Butter Lettuce, Butternut Squash, Apples, Beets, Pickled Onions, Balsamic, Goat Cheese</i> | 16 |
| <b>TUNA “POKE” *</b> | <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 | + Flank Steak\* 14

SANDWICHES

|                                         |                                                                                           |    |
|-----------------------------------------|-------------------------------------------------------------------------------------------|----|
| <b>GRILLED CHEESE &amp; TOMATO SOUP</b> | <i>Sourdough, Havarti, Cheddar, American, Homemade Soup</i>                               | 18 |
| <b>TURKEY MELT</b>                      | <i>Red Wine Caramelized Onion Jam, Apple Fennel Slaw, Havarti, Chipotle Mayo</i>          | 21 |
| <b>FISH TACOS</b>                       | <i>Market Fish, Sriracha Aioli, Slaw, Pickled Onion, Radish, Cilantro, Chile de Arbol</i> | 24 |
| <b>BLACKENED REDFISH</b>                | <i>Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche</i>              | 26 |
| <b>THE CEASE &amp; DESIST BURGER</b>    | <i>Two Beef Patties, American, Dijonnaise, B&amp;B Pickles, Iceberg, Brioche</i>          | 22 |
| + Nueske’s Bacon 5   + Fried Egg 2      |                                                                                           |    |

ENTREES

|                               |                                                                                              |    |
|-------------------------------|----------------------------------------------------------------------------------------------|----|
| <b>CHICKEN PARMESAN</b>       | <i>Spaghetтини, Marinara, Mozzarella, Grana Padano, Garlic Bread</i>                         | 28 |
| <b>GEORGIA TROUT</b>          | <i>Spaghetti Squash, Arugula Fennel Salad, Italian Salsa Verde</i>                           | 32 |
| <b>LAMB SHAWARMA</b>          | <i>Braised Leg of Lamb, Garlic Hummus, Cucumber Tomato Salad, Tzatziki, Pita</i>             | 32 |
| <b>MARKET FISH MEUNIERE</b>   | <i>Aged Parmesan Risotto, Thin Beans, Lemon Caper Brown Butter</i>                           | 34 |
| <b>ROASTED CHICKEN BREAST</b> | <i>Sweet Potato Puree, Farro, Cipollini, Brussels Sprouts, Ginger-Apple Glaze</i>            | 28 |
| <b>PETIT FILET*</b>           | <i>Napa Cabbage, Crispy Rice, Carrot, Onion, Vietnamese Vinaigrette, Stir Fried Bok Choy</i> | 42 |

SIDES TO SHARE

|                           |                             |
|---------------------------|-----------------------------|
| <b>GARLIC GREEN BEANS</b> | <b>MUSHROOM RISOTTO</b>     |
| <b>SEASONAL VEGGIES</b>   | <b>TRUFFLE NEW POTATOES</b> |
| <b>WHIPPED POTATOES</b>   | <b>MAC-N-CHEESE</b>         |
| <b>FRIES –OR– TOTS</b>    | <b>MIXED GREENS</b>         |

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.