



DINNER

STARTERS

	OYSTERS ON THE HALF SHELL* (6)	Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26
		Broiled- Blackened Butter, Chorizo Breadcrumb, Parmesan	28
HOMEMADE BREAD	Tyler's Bread, Herby Olive Oil, Roasted Garlic, Seasonal Accoutrements		8
SMOKED TROUT DIP	Celery, Duke's, Briny Pickles, Old Bay Crackers		18
DUCK FLATBREAD	Duck Sausage, Goat Cheese, Roasted Red Pepper, Hoisin, Arugula		18
TUNA TARTARE*	Ginger Soy Dressing, Sesame, Avocado, Shaved Cabbage, Wontons		16
ROASTED GARLIC HUMMUS	Za'atar, Marinated Olives, Feta, Tarragon, Toasted Pita		12
PEI MUSSELS "HOT POT"	Coconut Milk, Chili Crisp, Scallion, Cilantro, Garlic Bread		17
BURRATA	Arugula, Apricot Jam, Pistachio, Chili Dust, Basil, Garlic Bread		16
CHICKEN WINGS	Choice of House Buffalo, Lemon-Pepperyaki, Blackened		14
CRISPY CRAB CAKE	Lemon Curd, Cabbage, Banh Mi Veggies, Cilantro, Mint		21

SALADS

MEDITERRANEAN	Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing	15
CAESAR	Romaine, Arugula, Butter Lettuce, Garlic Croutons, Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15

BOWLS

CRUNCHY THAI	Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
SPRING VEGGIE	Quinoa, Arugula, Cauliflower, Snow Pea, Bell Pepper, Radish, Lemon White Balsamic	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 | + Steak* 14

SANDWICHES

GRILLED CHEESE & TOMATO SOUP	Sourdough, Havarti, Cheddar, American, Homemade Soup	18
FRENCH DIP	Shaved Slow Roasted Beef, Gruyere, Horseradish Aioli, French Onion Soup	28
FISH TACOS	Grilled Market Fish, Sriracha Aioli, Slaw, Pickled Onion, Radish, Cilantro, Chile de Arbol	24
BLACKENED REDFISH	Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche	26
CEASE & DESIST	Two Beef Patties, American, Dijonnaise, Pickles, Iceberg, Brioche	23
	+ Nueske's Bacon 5 + Fried Egg 2	

ENTREES

CHICKEN PARMESAN	Spaghettini, Marinara, Mozzarella, Grana Padano, Garlic Bread	28
GEORGIA TROUT	Potato, Asparagus, Arugula, Mandarin, Fennel, Crispy Chorizo, Parmesan, Chimichurri	32
LAMB SHAWARMA	Braised Leg of Lamb, Garlic Hummus, Cucumber Tomato Salad, Tzatziki, Pita	32
MARKET FISH	Grits, Broccolini, Cippolini Onion, Pontchartrain Sauce, Lemon	34
PAN SEARED SCALLOPS	Spinach Artichoke Risotto, Asparagus, Charred Lemon Beurre Fondue	38
BAVETTE STEAK*	Napa Cabbage, Crispy Rice, Carrot, Onion, Vietnamese Vinaigrette, Stir Fried Bok Choy	45

SIDES TO SHARE

HARISSA ROASTED CARROTS	Yogurt Sauce, Walnut, Mint, Radish	9
ASPARAGUS	Lemon, Garlic, EVOO	
CAULIFLOWER	Lemon, Pine Nut, Basil, Parmesan, EVOO	
RISOTTO	Spinach, Artichoke, Lemon	
NEW POTATOES	Truffle Oil, Parsley, Parmesan	
FRIES - OR - TOTS		

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

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

Served with:
Biscuits & Honey Butter
Mac-n-Cheese
Broccolini
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.