



STARTERS

	<b>OYSTERS</b>	<i>Raw – Cocktail Sauce, Mignonette, Lemon, Saltines</i>	26
	<b>ON THE HALF SHELL (6)</b>	<i>Broiled- Corn Butter, Cotija, Cilantro, Tajin Crema</i>	28
<b>CRAB CAKE</b>	<i>Remoulade, Arugula, Tomato Relish, Radish, Micro Greens</i>		24
<b>SHRIMP CEVICHE*</b>	<i>Heirloom Tomato, Corn, Avocado, Serrano, Cilantro, Lime, Tortilla Chips</i>		19
<b>SMOKED TROUT DIP</b>	<i>Celery, Duke’s, Briny Pickles, Old Bay Crackers</i>		18
<b>TUNA TARTARE</b>	<i>Spicy Aioli, Capers, Cucumber, Avocado, Chives, Shallots, Crispy Rice</i>		18
<b>GARLIC HUMMUS</b>	<i>Crispy Chickpeas, Preserved Lemon, Feta, EVOO, Toasted Pita</i>		12
<b>PEARSON FARM PEACHES &amp; BURRATA</b>	<i>Arugula, Pistachio, Basil Oil, Grilled Ciabatta, Citrus Vinaigrette</i>		19
<b>FRIED GREEN TOMATOES</b>	<i>Stracciatella, Basil, Peppadew Pepper Jam, Roasted Garlic Balsamic Reduction</i>		18
<b>SPINACH ARTICHOKE DIP</b>	<i>Tortilla Chips</i>		16
<b>DISCO TOTS</b>	<i>Pimento Mornay, Bacon, Scallions</i>		13

SALADS

<b>MEDITERRANEAN</b>	<i>Romaine, Cucumber, Preserved Tomato, Feta, Artichoke, Pistachio, Lemon Tahini</i>	15
<b>HOUSE CAESAR</b>	<i>Romaine, Arugula, Butter Lettuce, Focaccia Croutons, Grated 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>	14
<b>SOUTHWESTERN</b>	<i>Romaine, Rice, Pickled Onion, Tomato, Corn, Black Beans, Tortilla Strips, Chipotle Ranch</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 | + Hanger Steak\* 14

SANDWICHES

<b>GRILLED CHEESE &amp; TOMATO SOUP</b>	<i>Sourdough, Havarti, Cheddar, American, Homemade Soup</i>	18
<b>CHICKEN SCHNITZEL</b>	<i>Duke’s, Vidalia Onion &amp; Peach Compote, Arugula, Pepperjack, Brioche</i>	19
<b>FISH TACOS</b>	<i>Market Fish, Avocado, Lime-Cilantro Slaw, Hatch Chili Salsa Verde, Cotija</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>CAJUN CRAWFISH PASTA</b>	<i>Spaghettini, Andouille, Tomato, Green Bell Pepper, Spinach, Mushroom</i>	28
<b>GEORGIA TROUT</b>	<i>Summer Squash, Corn, Vidalia Onion, Bell Pepper, Edamame, Lemon Butter Sauce</i>	32
<b>TUNA TATAKI “BIBIMBAP”</b>	<i>Rice, Marinated Spinach, Kimchi, Pickled Veg, Sunny Side Egg, Chili Crisp</i>	28
<b>PAN SEARED RED SNAPPER</b>	<i>Ginger Thai Basil Risotto, Thin Beans, Yellow Corn Curry, Pepper Relish</i>	39
<b>ROASTED CHICKEN BREAST</b>	<i>Tomato, Watermelon, Pickled Onion, Crouton, Arugula, "Pesto", Feta</i>	28
<b>BAVETTE STEAK</b>	<i>Roasted Potato, Local Greens, Tomato, Pickled Onion, Radish, Red Pepper Chimichurri</i>	38

SIDES TO SHARE

<b>GARLIC GREEN BEANS</b>	<b>SUMMER SUCCOTASH</b>
<b>SEASONAL VEGGIES</b>	<b>TRUFFLE NEW POTATOES</b>
<b>CORN ON THE COB</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  
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.