



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, Pearson Farm Peaches, Apricot Jam, Pistachio, Chili Dust, Basil, Garlic Bread	16
	CHICKEN WINGS	Choice of House Buffalo, Lemon-Pepperyaki, Blackened	14
	DISCO TOTS	Pimento Mornay, Bacon, Scallions	13
	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, Peach, 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.