



STARTERS

	OYSTERS	Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26
	ON THE HALF SHELL (6)	Rockefeller – Bacon, Spinach, Parmesan	28
SEAFOOD SAMPLER	Raw Oysters (6), Tuna Tartare, Blue Crab Louie		45
RED SNAPPER CRUDO*	Bahn Mi Veggies, Cilantro, Crispy Rice, Vietnamese Vinaigrette		19
BLUE CRAB TOSTADA	Avocado, Lime-Cilantro Slaw, Hatch Chili Salsa Verde, Cotija		21
SMOKED TROUT DIP	Celery, Duke’s, Briny Pickles, Old Bay Crackers		18
GARLIC HUMMUS	Crispy Chickpeas, Preserved Lemon, Feta, EVOO, Toasted Pita		12
SPRING BEETS & BURRATA	Spring Peas, Arugula, Basil Oil, Grilled Ciabatta, Citrus Vinaigrette		19
CAJUN HAND PIE	House-made Andouille, Scallion, Dirty Rice, Citrus-Garlic Aioli		16
ROASTED CAULIFLOWER	Artichoke Tapenade, Garlic Aioli, Herbs, Toasted Almonds		16
SPINACH ARTICHOKE DIP	Tortilla Chips		16

SALADS

MEDITERRANEAN	Romaine, Cucumber, Preserved Tomato, Feta, Artichoke, Pistachio, Lemon Tahini	15
HOUSE CAESAR	Romaine, Arugula, Butter Lettuce, Focaccia Croutons, Grated Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15
MIXED GREENS	Romaine, Arugula, Butter Lettuce, Onion, Preserved Tomato, Herb Vinaigrette	12

BOWLS

CRUNCHY THAI	Jasmine Rice, Napa Cabbage, Red Pepper, Sesame, Peanut Dressing	14
GREEN GODDESS	Farro, Chickpeas, Arugula, Asparagus, Avocado, Cucumber, Radish, Almonds	16
POKE	Sesame Sushi Rice, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	14

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

SANDWICHES

SUSIES GRILLED CHEESE & TOMATO SOUP	Sourdough, Havarti, Cheddar, Swiss, Homemade Soup	18
THE CEASE & DESIST BURGER	Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche	22
HOUSE ROASTED TURKEY CLUB	Nueske's Bacon, Havarti, Avocado, Basil Aioli, Sourdough	19
BLACKENED REDFISH	Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche	26

+ Nueske’s Bacon, 5 | + Fried Egg, 2

ENTREES

FRESH TAGLIATELLE	Scallion Whipped Ricotta, Local Mushroom, Peas, Roasted Carrots, Basil Oil	25
SEARED GEORGIA MOUNTAIN TROUT	Crispy New Potato, Asparagus, Tasso Ham, English Pea Soubise	32
PAN SEARED RED SNAPPER	Ginger Thai Basil Risotto, Thin Beans, Curried Coconut Cream	39
TUNA TATAKI “BIBIMBAP”	Rice, Marinated Spinach, Kimchi, Pickled Veg, Sunny Side Egg, Chili Crisp	28
CHICKEN PICCATA	Spaghetti, Lemon, Caper, Chili Flake, Parsley, Chive	28
DRY AGED DUROC PORK CHOP	Citrus-Cilantro Slaw, Rice, Charro Beans, Mexican Red Mole Sauce	37
HANGER STEAK FRITES	Local Greens, Preserved Tomato, Pickled Onion, Radish, Red Chimichurri	38

SIDES TO SHARE

GARLIC GREEN BEANS	SEA ISLAND RED PEAS & RICE	9
SEASONAL VEGGIES	TRUFFLE NEW POTATOES	
COLLARD GREENS	MAC-N-CHEESE	
CREAMED SPINACH	FRIES or TOTS + Go Disco, 4	

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
Collard Greens
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.