



DINNER

Starters

OYSTERS ON THE HALF SHELL* (6)		ROASTED GARLIC HUMMUS	12
Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26	Za’atar, Crispy Chickpeas, Pickled Carrots & Okra,	
Broiled - Tomato Butter, Bacon, Herb Breadcrumb	28	Toasted Pita	
BREAD PLATE	8	PEI MUSSELS“HOT POT”	17
Kevin’s Focaccia, Herby Olive Oil, Roasted Garlic,		Coconut Milk, Chili Crisp, Scallion, Cilantro, Garlic Bread	
Whipped Butter		FRIED GREEN TOMATOES	14
SMOKED TROUT DIP	18	Feta, Watermelon, Sweet Thai Chili, Mint, Thai Basil	
Celery, Duke’s, Briny Pickles, Old Bay Crackers		CHICKEN WINGS	14
HEIRLOOM TOMATO FLATBREAD	18	Choice of House Buffalo, Lemon-Pepperyaki, Blackened	
Local Tomatoes, Goat Cheese, Basil Oil, Balsamic, Maldon		PEACHES & BURRATA	16
TUNA TARTARE*	18	Arugula, Pearson Farm Peaches, Apricot Jam, Pistachio, Chili	
Sriracha Aioli, Ponzu, Sesame, Avocado, Cucumber,		Dust, Basil, Garlic Bread	
Mango, Wontons		DISCO TOTS	14
		Pimento Mornay, Bacon, Scallions	

Salads & Bowls

MEDITERRANEAN SALAD	Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing	15
HOUSE CAESAR	Romaine, Arugula, Butter Lettuce, Garlic Croutons, Grana Padano Cheese	15
TOMAHAWK CHOPPED	Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15
CRUNCHY THAI	Rice, Napa Cabbage, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
SOUTHEASTERN	Romaine, Corn, Sea Island Red Peas, Tomato, Pickled Okra, Bell Pepper, Chipotle Ranch	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

Entrees

FISH TACOS	24	6oz FILET MIGNON	55
Fried Market Fish, Banh Mi Veggies, Compressed Cucumber,		Herb Roasted Fingerling Potatoes, Thin Beans, Au Poivre Sauce	
Nuoc Cham Aioli, Cilantro		PORK TENDERLOIN	30
BLACKENED REDFISH	28	Southern Succotash, Collard Greens, Peach Pepper Vinegar	
Iceberg, Heirloom Tomato, Red Onion, House Remoulade,		PAN SEARED SCALLOPS	42
Brioche Bun		Spinach Artichoke Risotto, Asparagus, Charred Lemon	
THE CEASE & DESIST BURGER	23	Beurre Fondue	
Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg,		FRENCH DIP	28
Brioche Bun		Shaved Slow Roasted Beef, Gruyere, Horseradish Aioli, French	
+ BACON 5 + FRIED EGG 2		Onion Soup	
CHICKEN PARMESAN	28	GRILLED CHEESE & TOMATO SOUP	18
Spaghettini, Marinara, Mozzarella, Grana Padano, Garlic Bread		Sourdough, Havarti, Cheddar, American, Grandma’s Tomato	
MARKET FISH & GRITS	34	Soup	
Logan Turnpike Heirloom Grits, Thin Beans, Cippolini Onion,		ENCHANTED SPRINGS TROUT	32
Pontchartrain Sauce, Lemon		Potato, Asparagus, Petit Arugula Salad, Parmesan, Chimichurri	



BUCKET OF FRIED CHICKEN

Whole Bird 76 | Half Barrel 42 | Solo Plate 24

Served with: Biscuits & Honey Butter, Creamed Corn, Garlic Green Beans, Seasonal Sauces on the Side

Sides to Share

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.