



STARTERS

	OYSTERS	Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26
	ON THE HALF SHELL (6)	Rockefeller – Bacon, Spinach, Parmesan	28
SEAFOOD SAMPLER <i>Raw Oysters (6), Tuna Tartare, Blue Crab Louie</i>			45
SPRING BEETS & BURRATA <i>Spring Peas, Arugula, Basil Oil, Grilled Ciabatta, Citrus Vinaigrette</i>			19
STAWBERRIES & CREAM MONKEY BREAD <i>Macerated Strawberries, Milk Icing</i>			14
BISCUITS & GRAVY <i>Housemade Biscuit, Andouille Gravy</i>			13
ROASTED CAULIFLOWER <i>Artichoke Tapenade, Garlic Aioli, Herbs, Toasted Almonds</i>			16
SCALLION HUSH PUPPIES <i>House-made Remoulade</i>			12
GARLIC HUMMUS <i>Crispy Chickpeas, Preserved Lemon, Feta, EVOO, Toasted Pita</i>			12
SPINACH ARTICHOKE DIP <i>Tortilla Chips</i>			16

SALADS

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

BOWLS

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

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

SANDWICHES

MONTE CRISTO	<i>Brioche French Toast, Nueskes Ham, Million Dollar Bacon, White Cheddar, Dijonnaise</i>	26
THE BISCUIT SAMMIE	<i>Folded Egg, Nueskes Bacon, Pepper Jam, White Cheddar, Garlic Aioli, Biscuit</i>	18
FRIED BOLOGNA SANDWICH	<i>Mortadella, American, Crispy Onions, Whole Grain Mustard Aioli</i>	18
THE CEASE & DESIST BURGER	<i>Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche</i>	22
HOUSE ROASTED TURKEY CLUB	<i>Nueske's Bacon, Havarti, Avocado, Basil Aioli, Sourdough</i>	19
BLACKENED REDFISH	<i>Iceberg, Preserved Tomato Relish, Red Onion, House Remoulade, Brioche</i>	26

ENTREES

SPRING OMELET	<i>Asparagus, Snow Peas, Mushroom, Pimento Cream, House Salad, Truffle New Potatoes</i>	19
THE MAGNOLIA	<i>Two Eggs Any Style, Grits, Housemade Turkey Sausage, Biscuit</i>	18
EGGS BENEDICT	<i>Ham, Spinach, Poached Eggs, Hollandaise, House Salad</i>	23
KOREAN FRIED CHICKEN & WAFFLES	<i>“Kimchi” Pickles, Sesame, Scallion, Maple-Ssamjang</i>	24
SHRIMP & GRITS	<i>Snow Peas, Thin Beans, Pepper Relish, Curried Coconut Cream Chive</i>	27
PANCAKES	<i>Three Fluffy Griddled Pancakes, Chef's Seasonal Topping, Maple Syrup</i>	15

SIDES

LOGAN TURNPIKE GRITS	NUESKES BACON
BREAKFAST POTATOES	TURKEY SAUSAGE
HOMEMADE BISCUIT	MAC-N-CHEESE
TWO EGGS	FRIES or TOTS + Go Disco, 4

BRUNCH

THE PARTY BARREL



BUCKET OF FRIED CHICKEN

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

Served with:
Biscuits & Honey Butter
Heirloom Grits
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.