



APPETIZERS

GF FRESH OYSTERS ON THE HALF SHELL

ask server for tonight's selection ... 2.50

DEEP-FRIED CALAMARI

cocktail and chimichurri dipping sauces ... 10

GF ROASTED BRUSSELS SPROUTS

Finished with a miso sesame glaze, scallions, shallots, garlic ... 10

GF 12 HOUR BRAISED BUTTERMILK-BRINED PORK BELLY

crispy fried pork belly, creamy southern grits, braised greens, sweet spicy molasses glaze ... 12

GF STEELHEAD & PRAWN CEVICHE

marinated in citrus with pickled red onion, cilantro leche de tigre emulsion, fried corn tortilla chips ... 14

BURRATA BRÛLÉE

creamy burrata cheese torched with sugar, served with a fig compote and grilled biscuit ... 12.00

SWEET PEA AGNOLOTTI

house-made agnolotti filled with sweet pea puree
in a truffle cream sauce ... 13

GF BUFFALO WINGS available mild or hot, with bleu cheese dressing and celery sticks ... 14

GF SWEET POTATO FRIES with chipotle molasses dipping sauce

GF HOUSE CUT FRENCH FRIES 7

add fresh chopped garlic and cheddar-jack blend \$2

+add buffalo sauce and bleu cheese crumbles, \$2

+ add cajun seasoning, \$1

HOUSE-MADE BISCUITS sourdough and basil, served with whipped butter ... 4

GF CAST IRON CUSTARD CORNBREAD served with seasonal compound butter. please allow 10 minutes. ... 5.00

EARLY BIRD HAPPY HOUR
5 - 6
EVERY DAY

LATE NIGHT HAPPY HOURS
9 - 11 THURSDAY FRIDAY SATURDAY
*** BAR SPECIALS ONLY ***

SALADS AND SOUPS

GF CREAMY TOMATO BASIL SOUP \$4 / \$7

NEW ENGLAND CLAM CHOWDER \$5 / \$9

HOUSE SALAD mixed greens, tomatoes, parmesan cheese, croutons and your choice of dressing (ranch, bleu cheese, tarragon vinaigrette, honey-miso vinaigrette, or house Abruzzi creamy italian with bleu cheese) ... 4

GF SEASONAL MARKET SALAD strawberries, spinach, arugula, toasted pecans, cypress grove chevre, tarragon vinaigrette ... 12

add grilled chicken breast, \$6 add grilled prawns, \$8

CAESAR SALAD chopped romaine, house-made caesar dressing, parmesan cheese, croutons and anchovies ... 11

add grilled chicken breast, \$6 add grilled prawns, \$8

GF COBB SALAD mixed greens, grilled chicken breast, tomatoes, bleu cheese crumbles, avocado, hard-boiled egg, bacon and cobb dressing ... 17

NO SEPARATE CHECKS ON GROUPS OF 8 OR MORE.
for your convenience, an 18 % gratuity will be added to groups of 8 or more. please feel free to add to, remove or reduce at your discretion.

DESIGNER SANDWICHES

PROTEIN OPTIONS *Double R Ranch 8 oz ground beef. Grilled chicken breast. Ground mushroom burger. Tofu patty.*

THE FOLLOWING ARE SERVED ON A BRIOCHE BUN WITH YOUR CHOICE OF PROTEIN AND HOUSE-CUT FRENCH FRIES:

THE BASICS *your choice of protein on a brioche bun with lettuce, tomato, pickle and onion ... 12*

HUMBOLDT FOG *cypress grove humboldt fog goat cheese, crispy kale, bacon, caramelized onion, garlic dijonaise ... 16*

CAROLINA BBQ *braised pork belly, swiss, beer battered red onions, carolina mustard bbq sauce ... 16*

BRIE AND RASPBERRY JALAPENO JAM *brie, raspberry jalapeno jam and coleslaw ... 15*

CALIFORNIA *cheddar cheese, bacon, avocado, and ranch dressing ... 15*

SANDWICH ADDITIONS

add avocado, pork belly or bacon, \$2

add sautéed mushrooms or onions, \$1 add pepper jack, swiss or cheddar cheese, \$1

add humboldt fog, chevre, brie or bleu cheese crumbles, \$2

GLUTEN FREE BUN, \$2

substitutions for french fries, add \$2
sweet potato fries mashed potatoes
sautéed vegetables house salad
cup of soup

HOUSE SPECIALTIES

***ALL OF THE FOLLOWING ARE ACCOMPANIED BY HOUSE-MADE BISCUITS or small salad, \$4 add a cup of creamy tomato basil, \$4, cup of clam chowder, \$5

GF GRILLED 24 HOUR BRINED PORK LOIN *served over a black eyed pea succotash, blackened cherry tomatoes, and chimichurri ... 20*

WHOLE ROASTED CORNISH GAME HEN *finished on the grill with a miso honey glaze, served with cornbread stuffing and a grilled romaine salad ... 24*

COTTAGE PIE *braised beef with mushrooms, carrots, onion & garlic in a truffle gravy, topped with garlic parmesan mashed potatoes and wild greens ... 18*

GF SOUTHERN BARBECUE *choice of overnight 9 hour roast beef brisket or half rack of baby back pork ribs finished on the grill with our barbecue sauce, served with twice-baked potato and braised greens ... 26*

GF NEW YORK STEAK *14 Oz, wild mushroom & brown butter sauce béarnaise, seared asparagus, garlic parmesan mashed potatoes ... 36*

RIB EYE *16 oz, served with roasted sweet potato and compound butter, IPA honey mustard sauce, shaved pickled celery ... 38*

GF ROASTED STEELHEAD *Balsamic glazed in the oven, served with a burrata & strawberry caprese risotto, herb pesto ... 27*

GF SHRIMP & GRITS *grilled prawns served over creamy grits and wilted greens, bell pepper and herb gastrique ... 23*

CAJUN FETTUCCHINE ALFREDO *house-made pasta, red onion, garlic, tomatoes and scallions in a cajun cream ... 18*
add grilled chicken breast \$6 add grilled prawns \$8

SEASONAL HOUSE-MADE PASTA *ask for today's selection*

BEER-BATTERED FISH AND CHIPS *ling cod, house-cut french fries, tartar sauce and lemon ... 22*

GULF TACOS *beer battered cod, remoulade & pico de gallo, served with shredded cabbage & avocado on 3 medium corn tortillas ... 22*

SIDE OF BALSAMIC BRAISED GREENS, TWICE-BAKED POTATO OR MARKET VEGETABLE 4

GF denotes menu item is gluten free. please let your server know if we can assist with any other dietary needs.