Little Things
Buttermilk Biscuits $11
pimento cheese
Salt Roasted Baby Beets $14
whipped ricotta
Beef Tartare* $16
calabrian chilies
Blue Crab Deviled Eggs $15

Salads
Butter Lettuce Salad $14
orange, pickled shallots, benne seeds, champagne dressing
Baby Iceberg $14
heritage bacon, blue cheese, chopped egg
Endive $14
walnuts, smoked blue cheese, anchovy vinaigrette

Smalls From the Grill
Charred Okra $9
herb mayo
Thick Cut Heritage Bacon $13
Oysters* $19
smoked herb butter
Middleneck Clams $15
piperade, ham, grilled baguette
Salmon Collar* $19
lemon, garlic butter

Bigs From the Grill
Butcher’s Steak* $34
garlic butter
NY Strip* $41
au poivre sauce
Prime 16 oz. Ribeye* $51
Lamb Leg Steak* $24
pepper relish
Young Bobo Chicken $28
apricot hot sauce, rosemary salt
Wild Rockfish $34
saffron mussel cream
Whole Branzino $32
orange dill vinaigrette
Bone-in Skate Wing $24
chimichurri, burnt orange mustard

Sides
Pan-Fried Mashed Potatoes $10
Grilled Broccoli $8
lemon
Grilled Mushrooms $13
togarashi butter
Creamy Spinach $10
Crispy Smashed Potatoes $9
ranch
Grilled Potato Salad $9
smoked trout
Braised Collard Greens $10
bacon, rosemary peanut crumble

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 10/23/21