



POWER HOUR (MON-FRI 12PM-2PM)

WHITE WINE 9

Sauvignon Blanc, Complice de Loire, FR
Pinot Grigio, Annalisa, IT
Rosé, Tavél, FR

RED WINE 9

Merlot, Grayson, CA
Garnacha, Castillo Monjardin, SP
Malbec, Cholila Ranch, AR

FOR THE TABLE

*Snack Board 24

deviled eggs, pimento cheese, pork rinds, pickles,
fried green tomatoes,
chickpea fritters, smoked salmon dip, crostini, house
crackers

*Charcuterie 5/per item
pickles, mustard, crostini,
house crackers

*Artisan Cheese Board 22
selection of five cheeses,
seasonal accompaniments

Crab Deviled Eggs 12/20
the half or dozen

SOUP AND SALADS

Today's Soup 9
seasonally inspired

Baby Beet & Poached Apple Salad 14
hazelnuts, smoked blue cheese, mache,
mustard vinaigrette

Smoked Chicken Salad 16
shaved vegetables, creamy herb dressing,
croutons, bacon

Romaine & Baby Kale Salad 13
reggiano, croutons,
caesar dressing
spanish anchovies 2

Earth n Eats Baby Lettuce 11
candied pecans, pickled pears,
spiced cider vinaigrette

ADD

chicken 9 salmon 12 shrimp 12 steak 14

SANDWICHES

Smoked Salmon Burger 19
spicy aioli, baby kale, pickled red onion

BLT 16
our bacon, fried green tomato, bacon aioli,
tomato jam, sourdough

12 Hour Smoked Pork 17
pickled slaw, barbeque sauce, b&b pickles,
challah bun

*Local Grass Fed Burger 18
gouda, steak sauce, smoked onion spread,
crispy onions
add bacon or fried farm egg 2

Chickpea & Black Bean Burger 15
kimchi, cilantro pesto, aioli, ciabatta

Fried Chicken Sandwich 16
brioche, habanero-mango glaze, guacamole,
pickled slaw

LUNCH ENTREES

*Scottish Salmon 30
celeriac puree, roasted baby potatoes, red wine sauce

Shrimp & Grits 29
stewed peppers & onions, aleppo pepper,
preserved lemon

*Grilled 8oz Sirloin Steak 28
braised mushrooms & potatoes,
red wine-shallot butter

Fried Amish Chicken Thighs 27
white cheddar mashed potatoes,
whisky barbecue jus

Butternut Squash Curry Masala 25
chickpeas, brined burrata, cilantro

Market Vegetable Quiche 15
baby greens, lemon dressing

SIDES 8

Buttermilk Mashed Potatoes
Spicy Collard Greens
6 Cheese Mac & Cheese
Roasted Cauliflower with Mole Poblano

Geechie Boy White Grits
Roasted Brussels Sprouts & Maple Bacon
Sautéed Mushrooms
Duck Fat Confit Potatoes with Onions & Bacon

We care about our oceans.
Paper straws now available upon request only.



18% service charge will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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