snapper cakes / comeback sauce 9.5

cheese board / Thomasville Tomme, Saint-André, Karst Cheddar, tomato jam, nuts, crostini 22

creole barbecue shrimp / garlic, butter, worcestershire, semolina gnocchi 16

pan con tomate / cotija, basil, olive oil 11

guava pork belly / fennel, citrus, onion, cilantro, pepitas, tajin 17

raw oysters / jalapeño-grapefruit mignonette * 18

spring pea & burrata / pea pesto, pistachio, kale, crispy wonton, mint, citrus-turmeric vinaigrette 20

croquettes / chorizo, cheddar, cilantro aioli 9

caesar / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, caesar dressing * dressing contains raw egg * 15

greek / tomato, pepper, onion, cucumber, kalamata, feta, vinaigrette 18

red snapper / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 34

coffee-rubbed ny strip / patatas bravas, zucchini, bordelaise * 38

seared duck breast / flageolet, fennel, bok choy, orange reduction 34

mustard-crusted salmon / lentils, marinated vegetables, salmoriglio, herbs 32

alabama chicken / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 29

strand burger / served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 18

buttermilk chicken / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 17

steak frites / chimi sauce, seasonal vegetable * 28

fried fish / fresh catch of the day, fries, coleslaw 23

