

to start

warm pretzel / pimento cheese spread 6.5

snapper cakes / comeback sauce 8

cheese board / fontina, Saint-André, manchego, tomato jam, toasted nuts, crostini 15

nola bbq shrimp / garlic, butter, worcestershire, rosemary, crusty bread 16

caponata / polenta, goat cheese, pignoli 14.5

burrata / marinated watermelon, pickled blackberries, olive oil, basil 15.5

cacio e pepe deviled eggs / pecorino, bottarga 10

pork belly / guava glaze, fennel, onion, citrus, cilantro 15

rapini / roasted garlic aioli, pickled onion, toasted pecans 14

shrimp & fried green tomatoes / tarragon aioli, chow chow 17

greens

caesar / romaine, kale, parmesan, croutons, fried capers, pickled egg, housemade caesar dressing 13

* dressing contains raw egg *

crispy brussel & apple / kale, sunflower seeds, asiago, lemon-tahini dressing 14 * dressing contains raw egg *

avocado / mixed lettuce, shallots, pepitas, wasabi-green goddess dressing 13.5

+ protein to any salad (chicken 6 / salmon 7)

main

red snapper / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 33

mushroom-crusteD sirloin / pomme puree, bordelaise, asparagus * 32

confit duck leg / turnip, black-eyed peas, cornbread, lardons, red wine reduction 32

mango-glazed salmon / black rice, bok choy, snow peas, cilantro, ponzu vinaigrette 29

alabama chicken / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 26

seared scallops / farro risotto, brussels, prosciutto, beurre blanc 33

standbys

strand burger / bacon, lettuce, tomato, onion, pickles, roasted jalapeño, blue cheese dressing on brioche bun, fries 17

steak frites / chimi sauce, seasonal vegetable * 25

fried fish / fresh catch of the day, fries, coleslaw 18

buttermilk chicken / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 15