

## Oysters & Charcuterie

**Raw Oysters** ..... MKT  
A Selection of Oysters from All Over the World Flown in Daily.

**Wood-Fired Oysters** ..... MKT  
Oysters Cooked in Our Wood-Fired Stone Oven. Choice of Garlic Parmesan, Brie Truffled Mustard or Rockefeller.

**Fruits de Mer** ..... MKT  
Choose from our list of Daily Seafood to Build a Platter for the Whole Table

**Charcuterie Platter** ..... MKT  
Create a Platter from Our House Cured Meats and Local & Imported Cheeses. Served with Lavash, Creole Mustard, Fresh Fruit Preserves and Pickled Vegetables.

## Late Night Apps

**Pork Fries** ..... 11  
Fried pork loin with a side of white BBQ sauce.

**1/2 Pound Peel and Eat Shrimp** ..... 14  
Served chilled with a gazpacho salsa and caper aioli.

**Andouille Sausage** ..... 12  
House made, served with a creole mustard.

**Roasted Edamame** ..... 8  
Wood fired with ancho olive oil and truffled sea salt.

**Lobster BLT Flatbread** ..... 16  
Tomato, Garlic, Arugula, and Bacon Vinaigrette

**Smoked Chicken Flatbread** ..... 12  
Red Onions, Tomatoes, Baby Arugula, Blue Cheese and Truffle Ancho Olive Oil

**Crab Cake** ..... 15  
Rosemary Mustard Crema

## Late Night Entrees

**Southern Steak Frites** ..... 28  
Dry Aged USDA Prime Sirloin with Citrus, Ginger, and Chimichurri. Served with Fresh Cut Fries.

**Springer Mountain Farms All Natural Chicken** ..... 22  
Rotisserie, Pit Smoked, White Balsamic Pumped Chicken served with White BBQ Sauce. Served with Fries and Slaw

**Memphis Style Ribs** ..... 19  
Dry Rubbed and Charcoal Smoked Half Rack of Ribs. Served with Fries and Slaw.

**Thor's Dry Aged Burger** ..... 16  
(limited availability) - bacon tomato jam, bone marrow butter, manchego cheese, garlic aioli and fresh cut fries