

Starters

Vegetables: Sautéed Kale 4

Salad & Soup

Frites Belgian-style French fries, aioli Nashville Hot Oysters Flash fried oysters, hot seasoning, creamy coleslaw, Texas toast, pickles Bacon Shrimp Bacon-wrapped Gulf shrimp, herbed beurre blanc Smoked Salmon Rillettes Smoked salmon spread, toasted bread, accoutrements Crab Cakes Lump crab, Cajun aioli, basil pesto, charred lemon	7 13 15 14 5	Romaine, focaccia croutons, Parmigiano, Caesar di	arge 9 k ranch mp 7
N/A-	ain	Courses	
Cajun Redfish	am	Courses	28
Blackened redfish, collard greens, cheddar grits, corn relish, Cajun aioli			
Grilled Salmon*			29
Pan-seared Scottish salmon, roasted seasonal vegetables, rice blend, chimichurri, honey chipotle glaze			
Scallops & Grits			32
Pan-seared sea scallops, cheddar grits, sautéed kale, chimichurri, house-made bacon jam			
Buttermilk Fried Chicken			19
Buttermilk breaded boneless chicken thighs, frites, creamy coleslaw, Alabama white sauce			
Steak Frites*			
Southern Natural Farms grass-fed sirloin steak, herb butter, frites, garlic aioli			
Vegetable Grits			18
Roasted seasonal vegetables and baby bellas, cheddar	grits	, honey chipotle glaze, mushroom demi	
0-			17
Southern Natural Farms burger, pimento cheese, pickle	es, le	ttuce, tomato, mayo, toasted bun, frites	
Sea Salt Grilled Cheese Pimento cheese, onion jam, tomato, grilled sour dough	n, frit	es	14
Sides Dishes: Frites 4 Cheddar Grits 6 Creamy Coleslaw 4 Rice Blend 4			

Roasted Seasonal Vegetables 6 Collard Greens 6

Desserts

Crème Bruleé Vanilla custard, micro basil, berry sauce 7

Dutch Butter Cake Buttery almond cake, whipped cream, chocolate shavings, toasted almonds 10

^{*}Consumer Advisory: Burgers, steaks and salmon are cooked to order. Consuming raw or undercooked meats, poultry, food, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical