

starters & salads

CREAMY CORN CHOWDER

garden chives
eight

YELLOWTAIL HAMACHI CRUDO

nasturtium, serrano chili, scallion, cilantro, ginger-lime marinade
thirteen

JUMBO LUMP BLUE CRABCAKE

hass avocado, shaved asparagus, french radish, grapefruit-tangerine vinaigrette
fourteen

SALAD OF WATERMELON AND GREEK FETA CHEESE

crispy prosciutto, sunflower sprouts, red onion, mint, oregano vinaigrette
twelve

SALAD OF SEVEN WONDERS

quinoa, kale, edamame, cucumbers, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette
eleven

J.T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

meyer-lemon ginger remoulade
twelve

SOUTHERN FRIED GREEN TOMATOES

remoulade and cotton row hot sauce
nine

GRILLED HEARTS OF ROMAINE LETTUCE

italian cherry tomato, aged balsamic, creamy parmesan dressing
ten
add chicken, shrimp, beef
five

entrées & sandwiches

KOREAN BARBEQUED PORK AND EGG FRIED RICE

cabbage, peas, carrots, cilantro, ginger, scallions

fourteen

PAN SEARED CAROLINA RAINBOW TROUT

creamy yellow corn risotto, english pea, tuscan kale, black summer truffle

fifteen

MAINE LOBSTER ROLL

steamed potato bun, drawn butter, coleslaw, french fries

twenty-one

GRILLED ASIAN SPICED SALMON BOWL

basmati rice, sriracha slaw, citrus segments, yuzu ponzu

fourteen

GRILLED FREE RANGE CHICKEN PAILLARD

cherry tomatoes, charred red onion, poached egg, prosciutto, herb butter sauce

thirteen

SPRINGER MOUNTAIN FARMS "HOT CHICKEN" SANDWICH

house dill pickle, cabbage and fennel slaw

thirteen

BRAISED GREATER OMAHA BEEF SHORT RIB SANDWICH

pimiento cheese, tempura fried onion, french fries

fourteen

DOUBLE-STACKED WHITESELL FARMS WAGYU BEEF BURGER

farm egg, fried green tomato, bacon, lettuce, smoked cheddar cheese, french fries

sixteen