

MENU

GLUTEN FREE

STARTERS

Green Leaves mixed greens, preserved lemon	9.00
Bibb Lettuce lightly dressed with avocado & fines herbes.....	12.00
Classic Chopped Salad bacon, egg, crumbled blue cheese & ranch dressing	14.00
Smoked Chicken Ceasar potato chips & parmesan.....	13.50
Burrata fresh tomatoes, olive oil & torn basil.....	18.95
Tenderloin Steak Tartare capers, shallots, potato chips	18.50

MAIN COURSES

Roasted Salmon brown butter, lemon & crispy capers	23.95
Steamed Mussels lemon vermouth broth, thyme.....	24.00
16oz USDA Prime Ribeye sweet tamari glaze & cracked black pepper.....	39.50
Grilled Farm Chicken roasted garlic, preserved lemon jus	21.95
Andouille Sausage spicy peperonata, Mckaskle Farms grits & sherry.....	17.00

ON THE SIDE

Thick Cut Bacon maple glaze, black pepper	9.00
Charred Asparagus garlic butter, lemon, pecorino	8.95
Smashed Potatoes chicken jus.....	7.00
Candied Sweet Potato honey bourbon glaze.....	8.00
French Fries garlic aioli	7.50

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.

Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.