

SMALL PLATES

BOARDS AND BITES

CHEESE BOARD	3 SELECT LOCAL CHEESES, HOUSE PICKLES, SEASONAL JAM, FRUITED MUSTARD, CROSTINIS	11.5
DF CHARCUTERIE BOARD	3 HOUSE OR IMPORTED CURED MEATS, HOUSE PICKLES, SEASONAL JAM, FRUITED MUSTARD, CROSTINIS	15.5
COMBINATION BOARD	2 SELECT CHEESES & 2 SELECT CURED MEATS, HOUSE PICKLES, SEASONAL JAM, FRUITED MUSTARD, CROSTINIS	18
GF PARMESAN/HERB HOUSE FRIES	OUR HOUSE CUT FRIES, TOPPED WITH FRESH HERBS AND PARMESAN CHEESE, SIDE OF FRY SAUCE	9
CRAB & CORN FLATBREAD	CRAB DIP, JUMBO LUMP CRAB MEAT, GRILLED LOCAL CORN, ARUGULA, LEMON/OLD BAY VINAIGRETTE	13.5
GF SPICY PORK BELLY	CARIBBEAN JERK/SMOKED PORK BELLY, GRILLED PINEAPPLE WITH CILANTRO YOGURT	10.5
CUBAN CHEESEBURGER SLIDER	MOJO MARINATED BEEF AND PORK BURGER, TOPPED WITH VIRGINIA HAM, SWISS CHEESE AND DIJONNAISE	10.5
SMOKED WHITEFISH DIP	HOUSE SMOKED WHITEFISH, SEASONED/GRILLED NAAN BREAD AND HOUSE PICKLED JALAPENOS	11
FRESH MOZZARELLA	MADE TO ORDER FRESH MOZZARELLA, CONFIT HEIRLOOM TOMATOES/GARLIC, BALSAMIC REDUCTION, BASIL	11.5

FROM THE GARDEN

VG GF GRILLED CAESAR SALAD	ROMAINE HEART, LIGHTLY GRILLED, TOPPED WITH HOUSE CAESAR DRESSING AND PARM CRISPS	11.5
V GF STRAWBERRY SUMMER SALAD	STRAWBERRIES, GOAT CHEVRE, TOASTED ALMONDS, RED WINE VINAIGRETTE, MIXED GREENS	12
DF GF BRUSSEL SPROUTS	SERVED WITH HOUSE SMOKED PORK BELLY, TOSSED IN SWEET CHILI SAUCE	13.5
VG DF LEMON/HERB HUMMUS	GARBANZO BEANS, MARINATED OLIVES, CARROTS, CUCUMBER, CHERRY TOMATOES AND GRILLED NAAN BREAD	12.5
VG DF GF ROASTED MUSHROOMS	ROASTED SHIITAKE, CREMINI AND OYSTER MUSHROOMS, SNOW PEAS, SWEET BABY PEPPERS, ALFALFA SPROUTS	13
VG DF GF CAJUN CAULIFLOWER STEAK	GRILLED CAJUN CAULIFLOWER STEAK, BRAISED SWISS CHARD, RED PEPPER/ CAULIFLOWER PUREE	12.5

BAY, BUSHEL AND BOAT

DF TUNA TARTARE	FRESH AHI TUNA, CUCUMBER, SPICY SOY VINAIGRETTE, CRISPY FRIED WONTONS	15.5
SHRIMP N GRITS	HOUSE MADE GRITS, CREOLE SAUCE, RED PEPPERS, ANDOUILLE SAUSAGE AND SAUTEED SHRIMP	14
WILD CALAMARI	GINGER-DUSTED FRESH CALAMARI, SPICY SAMBAL, DRIZZLED WITH SWEET SOY SAUCE	14
GF SALMON POKE BOWL	ORGANIC SALMON, COCONUT RICE, CUCUMBER, MANGO, PICKLED JALAPENO, MANGO SOY, SRIRACHA LIME AOILI	15.5
GF MISO GLAZED SALMON	ORGANIC SALMON, MISO/GINGER GLAZE, SAKE BUTTER, GRILLED BROCCOLINI	16
GF PAN SEARED SCALLOPS	GRILLED CORN SUCCOTASH, CHERRY TOMATOES, JALAPENO LIME BUTTER	15.5

PASTURE AND FREE RANGE

GF RED CURRY LETTUCE WRAPS	GRILLED CHICKEN, RED CURRY BBQ, CUCUMBER, RED PEPPERS, FETA, PICKLED JALAPENO	13
GF BUTCHER STEAK	GRILLED SIRLOIN STEAK, GARLIC ROASTED BROCCOLINI, POTATO PUREE, DEMI GLAZE	15.5
GF BBQ PORK RIBS	ST. LOUIS STYLE RIBS, CAJUN-HONEY BBQ SAUCE, HABANERO POTATO SALAD	14.5
SHORT RIB PASTA	SOUS VIDE SHORT RIB, HOUSE PAPPARDELLE PASTA, GRILLED TOMATO, ARUGULA, PARMESAN	15
DF CRISPY CONFIT DUCK	DUCK CONFIT, TEMPURA ASPARAGUS, ORANGE GLAZE, ARUGULA, BALSAMIC HONEY VINAIGRETTE, ORANGES	14.5

SWEET AND SALTY TEMPTATIONS

VG CHOCOLATE CHIP COOKIES	HOUSE MADE CHOCOLATE CHIP COOKIES, SERVED WITH CEREAL MILK AND CINNAMON WHIPPED CREAM	7
VG BANANA BREAD PUDDING	DULCE DE LECHE, ROASTED/BRULEED BANANA, BOURBON CRÈME ANGLAISE	8
VG HOUSE MADE CHEESECAKE	LOCAL GOAT CHEESE, GRAHAM CRACKER, SEASONAL FRESH FRUIT TOPPING	7
VG GF GLUTEN FREE BROWNIE	ALMOND FLOUR BROWNIE, SEASONAL BERRY PUREE, LEMON WHIPPED CREAM, STRAWBERRY POWDER	7
VG GF HOUSE MADE ICE CREAM	SEASONAL, HOUSE MADE ICE CREAM (ASK ABOUT TODAY'S FLAVOR)	4.5

NON-ALCOHOLIC BEVERAGES

PEPSI, DIET PEPSI, GINGER ALE, SIERRA MIST, CLUB SODA	3	SEASONAL LEMONADE OR LIMEADE (NO REFILLS)	5
HOUSE MADE GINGER SODA (NO REFILLS)	4	ICED TEA (FREE REFILLS) OR HOT TEA (ASSORTED FLAVORS)	3
STILL OR SPARKLING WATER (500 ML)	4	RISE UP, ORGANIC COFFEE	3
MOCKTAILS - ENJOY MANY OF OUR FAMOUS COCKTAILS WITHOUT ALCOHOL	6	FARM FRESH MILK	3.5

JOIN US MONDAY-FRIDAY, 4-6PM, FOR HAPPY HOUR

\$3 OFF CRAFT COCKTAILS, WINE BY THE GLASS AND SMALL PLATES FROM OUR BITES AND BOARDS MENU

MANY ITEMS CAN BE CUSTOMIZED BASED ON ALLERGENS | WE EXCLUSIVELY USE GLUTEN FREE SOY SAUCE

AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

GF GLUTEN FREE | **V** VEGAN | **DF** DAIRY FREE | **VG** VEGETARIAN

rev. 4.14.2022