



Small Plates

- Blackberry Bruleed Brie | \$13
blackberry bourbon compote | candied lime | mint
crostini
- Pork Belly | \$15
panela glaze | pickled cabbage | fried jicama | charred
scallions | peanut & pork rind crumble
- Beet Cured House Smoked Salmon | \$16
radish | choiggia beets | citrus crème fraîche | sourdough
crostini
- Cheeseburger Eggrolls | \$15
ground beef | bacon | cheddar | sautéed onion | pickles
kimchi mayo
- Truffle Fries | \$12
smoked sea salt | lemon rosemary aioli
- Crispy Brussel Sprouts | \$15
flash fried | chipotle honey | candied walnuts
- Burrata & Melon | \$12
cantaloupe | heirloom tomato | pickled chile | crostini
- Sesame Tuna Tostada | \$16
fried corn tortilla | avocado mousse | heirloom tomato
jicama | grilled pineapple | cilantro
- Handhelds
- Served with chips & a pickle
substitute fries | \$3 gluten free bun | \$2
- Smoked Turkey Rachel | \$16
Swiss cheese | Alabama white slaw | toasted sourdough
- House Smoked Pulled Pork | \$15
Carolina BBQ | Alabama white slaw | half sour pickles
sweet onion | brioche bun
- Barn Smash Burger | \$16
2 (4 oz) griddled smashed beef patties | Cooper cheddar
lettuce | tomato | red onion | bistro sauce | brioche bun
- BBQ Bacon Burger | \$17
8 oz grilled beef burger | cheddar cheese | candied bacon
crispy fried onion | Carolina BBQ | brioche bun
- Grilled Chicken Sandwich | \$16
provolone | balsamic red onion | provolone | sun dried
tomato aioli | house made focaccia
- Fried Chicken Sandwich | \$16
pickled red cabbage | kimchi mayo | brioche bun
- Crab cake Sandwich | \$19
Maryland style crabcake | lettuce | tomato | onion |
remoulade | brioche bun

From the Garden

- Chilled Gazpacho | \$9
add seafood medley | \$8
- Sweet Corn Chowder | \$10
add seafood medley | \$8
- Sushi Bowl | \$16
sushi rice | tuna poke | seaweed salad | shredded carrot | half
sour pickle | sesame seeds | sriracha aioli
- Watermelon Chili Crisp Salad | \$11
grilled green tomatoes | feta | mint | avocado lime
vinaigrette
- Caesar Salad | \$13
petite romaine lettuce | parmesan cheese | herbed
croutons | Caesar dressing
- Seafood Salad | \$15
crab | shrimp | fish | crème fraîche | fennel | capers
radish | chives | parsley | dill
- House Salad | \$10
mixed greens | tomato | cucumber | carrot | radish
white balsamic vinaigrette
- Add a protein to any salad
6 oz grilled or blackened chicken | \$8
4 oz crab cake | \$14
4 oz filet mignon | \$17
6 shrimp | \$10
- Entrees
- Chimichurri Filet | \$42
8oz tenderloin filet | fried fingerling potatoes | maitake
mushrooms | charred peppers
- Maryland Style Lump Crab Cakes | \$38
sweet potato bacon hash | broccolini | remoulade
- Shrimp & Grits | \$30
blackened shrimp | cheddar grits | ‘chow chow’ of
green tomato green beans | bell pepper | chile pepper
sweet onion
- Seared Scallops | \$34
(5) seared scallops | sweet corn risotto | broccolini
pancetta
- Buttermilk Fried Chicken | \$27
jalapeño corn bread | brown sugar & bacon baked beans
hot honey
- Chilean Sea Bass | \$44
saffron cous cous | baby squash | grilled pineapple
salsa
- Pesto Pasta | \$22
orecchiette | basil pesto | burrata | house bread
- Butchers Cut | \$MP (Fri, Sat, & Sun only)
Chef’s Selection | seasonal sides

Wine

Sparkling	<i>glass bottle</i>
Prosecco Montefresco Extra Dry Italy	\$10 \$36
Brut Rose Francoise Montand Jura, France	\$10 \$36
Crémant de Bourg. Brut Res. Maison Albert Bichot France	\$18 \$68

White	
Albarino Abellio Galicia, Spain	\$13 \$48
Riesling (Dry) Weingut Louis Guntrum Germany	\$10 \$36
Pinot Gris Archery Summit Oregon	\$12 \$44
Sauvignon Blanc Twin Islands New Zealand	\$10 \$36
Sauvignon Blanc Castoro Cellars Organic California	\$9 \$32
Chardonnay Yalumba Unwooded Australia	\$12 \$44
Chardonnay Cannonball California	\$12 \$44
Moscato Stella Terre Siciliane Italy	\$9 \$32

Rose	
Domaine Bagrau ‘Club 44’ Provence, France	\$9 \$32

Red	
Pinot Noir Domaine de Martinolles France 2022	\$9 \$32
Pinot Noir Hazel Wine Co Oregon 2022	\$15 \$56
Merlot Oxford Landing Estates Australia	\$10 \$36
Cabernet Sauvignon Broadbent California 2022	\$12 \$44
Cabernet Sauvignon Di Majo Norante Molise, Italy 2022	\$12 \$44
Shiraz Farm to Table Australia 2021	\$11 \$40
Chianti DOCG Palladio Tuscany, Italy 2021	\$10 \$36

Seasonal Cocktails	
Raspberry Crush \$12 raspberry vodka raspberry liqueur sour mix lime juice club soda raspberries	
Watermelon Mojito \$12 rum watermelon syrup lime juice mint club soda	
Mosquito \$16 Del Maguey Vida mezcal Campari ginger syrup lime juice	

Beer

Draft *ask your server for today’s draft list*

Bottles & Cans
Miller Lite \$5
Coors Light \$5
Michelob Ultra \$5
Yuengling Lager \$5
Corona Corona Light \$6
Heineken \$6
Stella Artois \$6
Blue Moon \$6.50
Sam Adams Boston Lager \$6
Tröegs Perpetual IPA \$6.50
Goose Island IPA \$6.50
Angry Orchard Cider \$6
Stateside Soda Black Cherry Peach \$7
Surfside Peach Tea Lemonade Black Cherry Lemonade \$7

Non Alcoholic
Heineken [0.0] \$5
Lagunitas IPNA [0.5] \$6
Deschutes Fresh Squeezed IPA 0.5% \$7

Signature Cocktails

Blood Orange Old Fashioned \$16 Maker’s Mark blood orange puree Cointreau Amarena cherries orange bitters
The C.E.O. \$16 Grey Goose l’orange Cointreau blood orange puree citrus soda
The Sportsman \$16 Bluebird Sportsman bourbon Campari sweet vermouth orange peel
Train Car \$15 cherry infused cognac lemon juice Grand Marnier dried cherry
Boiling Springs \$16 rye whiskey dry vermouth Amarena cherries bitters smoke

Blackberry Smash \$15 Knob Creek muddled blackberries mint simple syrup club soda
Blue Breeches \$12 gin blue curaçao lime juice sprite orange slice



Dessert Menu

Crème Brûlée | \$9
vanilla cream custard | caramelized sugar

Sticky Bun | \$10
house made sticky bun | a la mode

Urban Churn Ice Cream | \$8
locally made | assorted flavors

Ice Cream Cookie Sandwich | \$
Chef's seasonal inspiration cookie with
your choice of ice cream center

Dessert Special | \$10
Chef's seasonal inspiration



Dessert Menu

Crème Brûlée | \$9
vanilla cream custard | caramelized sugar

Sticky Bun | \$10
house made sticky bun | a la mode

Urban Churn Ice Cream | \$8
locally made | assorted flavors

Ice Cream Cookie Sandwich | \$
Chef's seasonal inspiration cookie with
your choice of ice cream center

Dessert Special | \$10
Chef's seasonal inspiration



Dessert Menu

Crème Brûlée | \$9
vanilla cream custard | caramelized sugar

Sticky Bun | \$10
house made sticky bun | a la mode

Urban Churn Ice Cream | \$8
locally made | assorted flavors

Ice Cream Cookie Sandwich | \$
Chef's seasonal inspiration cookie with
your choice of ice cream center

Dessert Special | \$10
Chef's seasonal inspiration



Dessert Menu

Crème Brûlée | \$9
vanilla cream custard | caramelized sugar

Sticky Bun | \$10
house made sticky bun | a la mode

Urban Churn Ice Cream | \$8
locally made | assorted flavors

Ice Cream Cookie Sandwich | \$
Chef's seasonal inspiration cookie with
your choice of ice cream center

Dessert Special | \$10
Chef's seasonal inspiration



Dessert Cocktails

Sticky Bun Martini | \$13
Bailey's Irish Cream | RumChata
Frangelico | butterscotch schnapps

AB Peanut Butter Cup | \$13
Skrewball peanut butter whiskey | chocolate
liquor | half & half

Strawberry Shortcake Martini | \$13
vanilla vodka | amaretto | strawberry puree
half & half

Espresso Martini | \$13
espresso | vanilla vodka | Kahlua



Dessert Cocktails

Sticky Bun Martini | \$13
Bailey's Irish Cream | RumChata
Frangelico | butterscotch schnapps

AB Peanut Butter Cup | \$13
Skrewball peanut butter whiskey | chocolate
liquor | half & half

Strawberry Shortcake Martini | \$13
vanilla vodka | amaretto | strawberry puree
half & half

Espresso Martini | \$13
espresso | vanilla vodka | Kahlua



Dessert Cocktails

Sticky Bun Martini | \$13
Bailey's Irish Cream | RumChata
Frangelico | butterscotch schnapps

AB Peanut Butter Cup | \$13
Skrewball peanut butter whiskey | chocolate
liquor | half & half

Strawberry Shortcake Martini | \$13
vanilla vodka | amaretto | strawberry puree
half & half

Espresso Martini | \$13
espresso | vanilla vodka | Kahlua



Dessert Cocktails

Sticky Bun Martini | \$13
Bailey's Irish Cream | RumChata
Frangelico | butterscotch schnapps

AB Peanut Butter Cup | \$13
Skrewball peanut butter whiskey | chocolate
liquor | half & half

Strawberry Shortcake Martini | \$13
vanilla vodka | amaretto | strawberry puree
half & half

Espresso Martini | \$13
espresso | vanilla vodka | Kahlua