

STARTERS

CORNMEAL CRUSTED FRIED GREEN TOMATOES NAPOLEON

Roasted Garlic Goat Cheese
Sweet Pepper Jam | Balsamic Glaze 16

SMOKED DUCK BREAST

Dressed Micro Greens
Blackberry Balsamic Glaze 19

BREAD SERVICE

Asiago Cheese Bread
Roasted Garlic Infused Butter Candle 7

LOX & BAGEL STYLE CHARCUTERIE BOARD

Smoked Salmon | Capers
Pickled Red Onions
Lemon Herb Whipped Cream Cheese 17

BLUE CRAB CEVICHE

Lump Blue Crab | Watermelon Radish
Green Tomato Pico 18

SOUTHERN CAPRESE

Green Tomatoes | Burrata | Bacon
Balsamic Glaze | Grilled Peaches 15

PIMENTO CHEESE & BACON DIP

Jalapeño Jelly
House-made Tortilla Chips 16

ROASTED BONE MARROW

Collard Green Pesto | Fig Jam
Caramelized Onions 18

TUNA TARTARE

Yellowfin Tuna | Dressed Micro Greens
House-made Tortilla Chips 18

GREENS

GRILLED WEDGE CAESAR SALAD

Cornbread Croutons 15

MIXED GREENS

Pork Belly | Hard Boiled Egg
Shaved Red Onion | Grape Tomatoes
Ranch Vinaigrette 15

Protein Choices: Shrimp 8 | Chicken 6 | Steak 8 | Salmon 10

MAIN

SHRIMP-N-GRITS

2025 Taste of Glynn Winner, Coastal Flair category
Local GA Shrimp | Fire Roasted Corn Peppers
Crispy Pork Belly | White Wine Cream Sauce 33

DUCK CONFIT

Roasted Garlic Mashed Potatoes | Collard Greens
Peach Ginger Chutney 32

LOBSTER RAVIOLI

Wild Mushroom White Wine Cream Sauce
Roasted Grape Tomatoes 35

RACK OF LAMB

New Zealand Grass Fed | Jalapeno Mint Au Jus
Collard Greens | Roasted Garlic Mashed Potatoes 40

ELK FRITES

Parmesan Truffle Fries | Blackberry Demi 34

18oz. HAND-CUT BONE-IN RIBEYE

Rosemary Roasted Fingerlings | Compound Butter
Seasonal Veggies | Black Garlic Emulsion 58

8oz. HAND-CUT FILET AU POIVRE

Coffee Crusted | Seasonal Veggies
Roasted Garlic Mashed Potatoes 50

BEEF TIPS-N-RICE

Grilled Flank Steak | Wild Mushroom & Pea Risotto
Thyme Rosemary Roasted Garlic Demi 32

WILD CAUGHT FLORIDA BLACKENED MAHI

Wild Rice | Seasonal Veggies
Green Tomato Pico 38

PISTACHIO CRUSTED SEA BASS

Roasted Tomato | Collard Greens | Risotto 42

DESSERTS

BUTTER PECAN CANNOLIS

Maple Pecan Whipped Ricotta
Candied Pecans 14

CHOCOLATE FLOUR-LESS

Raspberry Coulis | Whipped Cream 13

PEACH BOURBON SHORTCAKE

Vanilla Bean Ice Cream 13

BREAD PUDDING OF THE WEEK 14

101225

**No substitutions please*

Parties of 8 or more will have an automatic 20% gratuity

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*