



CRAFT COCKTAILS

The Old Fashioned 16

Four Roses Small Batch Bourbon / Angostura bitters / orange bitters / simple syrup / Luxardo Maraschino

Hibiscus Hideaway 14

Fords Gin / wild berry and hibiscus syrup / fresh lime / ginger beer / rhubarb bitters

Lavender Fields. 12

Hendrick's Neptunia Gin / crème de violette / house made lavender syrup / fresh lemon

Agave Old Fashioned 14

Vida Mezcal / orange & chocolate bitters / agave simple syrup

Blueberry Smash 14

Sazerac Rye / blueberry syrup / fresh lemon

Thyme Out 11

Wheatley Vodka / raspberry thyme infused simple syrup / lemon

Cherry Rum Cooler 12

Meyers Platinum Rum / black cherry syrup
Orgeat / fresh lime

Heat Wave 12

Milagro Silver Tequila / strawberry jalapeno syrup /
fresh lime / black lava salt rim

Sunshine State 14

Ketel One Botanical Grapefruit & Rose / Aperol / Lemon /
simple syrup / Fever Tree sparkling grapefruit

WINE BY THE GLASS

Bubbles

Maschio Brut, Prosecco, IT, 187ml 11

Paul Chevalier Brut, Blanc de Blanc, FR 9

Still Whites

Moscato d' Asti DOCG, Risata, IT 10

Gargenaga, Pieropan Soave, Veneto, IT 9

Sauvignon Blanc, Babich, Marlborough, NZ 11

Pinot Grigio, Jermann, Friuli, IT 13

Chardonnay, Bernier, La Regrippiere, FR 11

Chardonnay, Artesa, Carneros, CA 15

Rosé

AIX "Coteaux d' AIX", Provence, FR 12

Reds

Pinot Noir, Lyric by Etude, Santa Barbara, CA 12

Pinot Noir, Duck Pond, Willamette Valley, OR 15

Red Blend, Pessimist by Daou, Paso Robles, CA 15

Cab Blend, Comtesse de Malet Roquefort, Bordeaux, FR 10

Cabernet Sauvignon, Jamieson Ranch "Silver Spur"

Napa Valley, CA 15

Beer On Tap

JDubs Poolside Kolsch 7

Cycle Cream & Sugar Porter 7

7th Sun Graffiti Orange 7

TBBC Reef Donkey APA 8

Coppertail Free Dive IPA 8

Big Storm Wavemaker Amber Ale 7



TABLE NIBBLES

PIMENTO CHEESE

Sharp white and yellow cheddar, pepper juice, dukes' mayo, potato chips. 8

POTATO CHIPS

Fresh house made chips with honey drizzle, balsamic glaze, crumbled bleu cheese and green onion. 11

CHEFS CHEESE BOARD

House selection of four European style cheeses served with assorted accoutrements and grilled bread. 16

MEATS BOARD

House selection of four dried and cured aged meats. Served with assorted accoutrements and grilled bread. 17

STARTERS

OYSTERS

Freshly shucked, accoutrements, apple mignonette. MKT

GRILLED OYSTERS

Garlic butter, panko, parmesan, grilled bread. MKT

SPICY SHRIMP

Tail on jumbos, roasted pepper, garlic sauce, spicy house seasoned, green onion, grilled bread. 15

PEI MUSSELS

Roasted garlic & shallots crushed red pepper, chardonnay, olive oil, leeks, carrots, saffron broth, grilled bread. 16

STEAK TARTARE

Prime beef, green apple, pepper, fried capers, truffle, sriracha, pickled vegetables, egg yolk and potato chips. 19

SOUP & SALAD

BABY GEM CAESAR

Creamy zesty dressing, aged parmesan, garlic crouton, anchovy crumble. 14
add chargrilled all natural chicken +6

VITALITY SALAD

Crisp baby kale and spinach leaves, candied pecans, heirloom tomatoes, dried cherries, pears, fried goat cheese ball, poppyseed dressing. 16
add chargrilled all natural chicken +6

MUSHROOM BISQUE

Button mushrooms, gold potato, truffle cream, chives, crispy mushrooms, porcini dust. 9

HANDHELDS

Comes with chips or substitute a side +4

BUTTERMILK CHICKEN

Fried chicken, hot honey, jalapeno apple slaw, chipotle aioli, buttery potato roll. 15

SMASHED CHEESEBURGER

House pimento cheese, caramelized onions, tomato, crispy fried pickles, lettuce. 15

ENTREES

BOLOGNESE

USDA Prime house ground beef, Italian sausage, ground pork, tomatoes, Parmesan, herbed ricotta cheese, house pasta. 27

CLAMS CARBONARA

Steamed clams, white wine, garlic, English peas, parmesan, smoked bacon, egg yolk, house pasta. 26

SEAFOOD RISOTTO

Mussels, shrimp, clams, arborio rice, lemon butter cream, chopped tomato, green onion, truffle essence, grilled bread. 35

SALMON MEDITERRANEAN

Grilled salmon, zaatar spiced, lemon yogurt, couscous salad, artichokes, kalamata olives, roasted pepper, parmesan vinaigrette. 29

HALF CHICKEN

Sous vide, crispy fried, smokey hot honey, grilled heirloom carrots, rice pilaf, pan sauce gravy. 28

DEEP SOUTH

Deep fried meatloaf, tangy ketchup, sherry pepper cream, roasted carrot, broccolini, onion straws, baked potato with pimento cheese. 26

USDA PRIME NEW YORK STRIP

Truffle shallot compound butter, Cabernet reduction, broccolini and pimento cheese baked potato. 49

CREEKSTONE FARMS RIBEYE

Hand cut all natural beef, coffee crusted, bleu cheese potato gratin, glazed mushrooms, sherry pepper cream. 45

SIDES: grilled bread 5, fries 7, couscous salad 6, grilled broccolini 8, heirloom carrots 8, rice pilaf 6, baked potato 5