
DINNER

SMALL PLATES

Bread & Butter • 5/8

Soup Of The Moment • 6

Dip Duo • honey goat cheese with fig & olive tapenade, hummus with candied pepitas, naan, crostini 13.25 ^{GFO}

Deviled Eggs • sriracha or bacon truffle 5.50/8.50
• salmon vindaloo add 2

Chicken Meatballs* • ricotta & parmesan sauce, spinach, parmesan 10

Charcuterie & Cheese Board • rotating selection and accoutrements 16

Artichoke Fritters • beer battered, truffle aioli 12.50

Blistered Shishito Peppers • lime juice, pepper jam, sea salt 9

Medjool Dates • chorizo stuffed, bacon wrapped, tomato & peppadew sofrito 13

Ricotta Gnocchi • mushroom conserva, spinach, pesto, grana padano 12.50

Missouri Peaches & Prosciutto • burrata, watercress, champagne vinaigrette 14

Bruschetta • two for \$7.75 • four for \$15.25

- goat cheese, cucumber, herb yogurt, pickled okra
- prosciutto, peaches, burrata, watercress
- mozzarella, tomatoes, arugula pesto
- bacon, smoked gouda, artichoke
- cured smoked salmon, dill-caper cream cheese, red onion*

SIDES

Spaghetti Squash • sautéed kale, roasted tomatoes, herb butter, parmesan 8 ^{GF}

Crispy Brussels Sprouts • bacon, parmesan, malt vinegar 7.25 ^{GFO}

Seasonal Farmer Vegetables • 7

Anson Mills Grits • 6

Fries Or Sweet Potato Fries • 3.5

House-made Chips • 3



SALADS

add: chicken \$4 • shrimp \$5 • salmon \$6

Napa Garden • romaine, swiss chard, roasted peppers, golden beets, dates, goat cheese, almonds, sunflower vinaigrette 7.5/13 ^{GF}

Jax • grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette 8/14 ^{GF}

Brussels Sprout & Apple • cranberries, gala apple, red onion, Manchego, maple thyme vinaigrette 7.5/13 ^{GF}

Cobb Wedge • baby iceberg, buttermilk dressing, bacon, tomato, avocado, egg, fried shallots 7.5/13 ^{GF}

BETWEEN BREAD

choice of: chips, fries, sweet fries, or house salad

Quinoa Burger • arugula, feta, hummus, tzatziki, cucumber, kalamata olives, avocado, wheat bun 13.25 ^{GFO}

Waygu Burger* • confit bacon, boursin cheese, spicy aioli, fried onion, salt & pepper egg bun 17 ^{GFO}

PLATES

Fried Rice Bowl* • braised short rib, seasonal vegetables, basil, sambal, fried eggs, scallions 15 ^{GF}

Udon Bowl* • chicken or pork belly, udon noodles, cabbage, carrots, snow peas, shiitake mushrooms, bean sprouts, five spice ginger broth, jalapeños, basil, cilantro 16.25 ^{GFO}

Garganelli & Braised Short Rib* • san marzano tomato, olives, mascarpone, pecorino, herbs 18 ^{GFO}

Tacos De Carnitas* • braised pork, borracho beans, bbq adobo, grilled pineapple, pico de gallo 15 ^{GF}

'Country Captain' Braised Chicken* • stewed tomatoes and raisins, carolina gold rice, pickled okra, scallions 18 ^{GF}

Cornmeal Fried Catfish • stewed garbanzo beans, tomato gravy, remoulade, grilled lemon 17 ^{GF}

Ora King Salmon* • grilled, butternut squash, braised beech mushrooms, tomatillo, pepita seeds 23 ^{GF}

Grilled Berkshire Pork Chops* • anson mills grits, summer corn, shishito peppers, pork jus 25 ^{GF}

Hanger Steak Frites* • grilled, chimichurri, garlic & herb frites 20 ^{GF}

Spencer Knipper • Executive Chef
Corey Rosanbalm • General Manager

THE FINE PRINT

*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut based oils in most menu items. Please let us know if you are allergic to any foods.