

munchies

pan fried pork spicy dumplings

sourdough toast

spring pea shoots | radish | whipped ricotta | feta | olive oil

bacon & eggs gf

maple house cured & thick cut bacon | deviled eggs

shrimp & grits gf

bacon marmalade

avocado ranch

greens | avocado | cucumber | everything seasoning

snap pea salad gf

burrata | quick pickled sugar snap peas | evoo

mains

buttermilk fried local chicken & biscuits

our boneless "NUGZ" | sausage gravy | buttermilk biscuits

½ roasted chicken gf

local heritage chicken | potato purée | heirloom carrots | demi

seafood chowder

scallops | shrimp | cod | clams | potatoes | bacon | cream

short ribs gf

mirin & red wine braised | caramelized carrots | mash

kung pow shrimp gf

crispy asian shrimp | pineapple fried rice

poke rice bowl {tuna or tofu} gf

avocado | edamame | wakame | cucumber | veggies | sesame dressing

local duck breast

apple cider cured & smoked | grits | veggies | cider demi

roasted cauliflower puree v,gf,df

cauliflower | coconut cream | truffle | GF cavatelli

ram-don noodles w/ grilled steak

house ramen noodles | tamari marinated steak | brown sauce

crispy semolina gnocchi

clock tower farm braised lamb | red wine & tomato | ricotta

desserts

honey & vanilla pudding | raspberry linzer tart w/ vanilla gelato chocolate

pudding pie | bread pudding

we support & source, local | sustainable | organic | gmo free products when available. If you have any food allergies, please inform us. **thank you – Cassie & Rich**