



Starters

Breadbasket House Made Cornmeal Brioche w/ Whipped Butter **5.5**

Blackened Ahi Tuna Avocado, Jicama, Daikon, Fennel, Sweet Potato Habanero, Ponzu, Ginger **17**

Fried Pickles Vinegar Peppers, Ranch **10.5**

Spinach Artichoke Dip with Tortilla Chips **12.5**

Fried Calamari & Shrimp Kung Pao, Cashews, Sesame and Scallion **14.25**

Brussel Sprouts Honey Mustard Dressing, Peppered Bacon, Manchego Cheese, Pickled Golden Raisins **14.75**

Pecorino and Cheddar Chive Biscuits w/ Molasses Butter **10**

Grilled Broccoli Balsamic essence, Shaved Manchego, Pistachio Dukkah **9**

Salads

Add: *Chicken **9** *Shrimp **10** *Fried Oysters **10** *Salmon **14** *Burger **11**

House Salad **14**

Kale Mixed Greens, Herbed Goat Cheese Dressing, Cucumbers, tomatoes, Bell Pepper, Red Onion and Cheerwine Boiled Pecans

Roasted Beet Salad **16**

Mixed Greens, Kale, Cashew Tahini Dressing, Gold Raisins, Shaved Manchego Cheese, Braised Beets and Pork Rind Croutons

Wedge Salad **14.5**

Iceberg Wedge, Gorgonzola Crumbles, Pink Onions, Jalapeno Bacon, Mixed Grape Tomatoes, Gorgonzola Dressing, Balsamic Essence

Spring Salad **15.5**

Mixed Greens, Honey Garlic Vinaigrette, Roasted Sweet Potato, Fennel, Radish, Dates, Parsnip, Pumpkin Seeds,

Handhelds

Served with Fries or Sweet Fries (Change Side add 1.5)

**Burgers House Made-Blend of Sirloin, Brisket, Short Rib.*

*Add an Egg **2** Add Avocado **2** Extra Sauce **.50***

***Big Bacon Burger** House-cured Pork Belly, Applewood Bacon, Jalapeno Bacon, Cheddar Cheese, Scotch Bonnet Ketchup, Caramelized Onions, LTP **20**

***Brisket Burger** House Beef Patty, Slow Cooked BBQ Brisket, Slaw, LTP **18.5**

***Brie Burger** Brie Cheese, Jalapeno Bacon, Caramelized Onions, Creole Honey Mustard, LTP **18**

Chicago Style Italian Dip Braised Beef, Soft Roll, Italian Giardiniera, Muenster Cheese **18**

Smoked Turkey Burger Sweet Potato Mayo, Greens, Pink Onions, Tomato **15.75**

Nashville Hot Fried Chicken Sandwich Cheddar Cheese, Lettuce, Pickle **18.5**

Flounder Sandwich Fried, Grilled or Blackened, Remoulade, LT **16**

Entrées

Pan Roasted Scallops “Jolof” Risotto and Chesapeake Oyster Velouté 28

Shrimp Tyler Scallions, Ginger, Garlic, Citrus Infused Soy, Spiced Catsup, Pistachio Dukkah,
Lo Mein Noodles 25

Meatloaf House Blended Ground Beef, Mashed Potatoes, Broccolini, Gravy, and Frizzled Onions 22.25

Grilled Sweet Potato Steak Warm Buckwheat Salad, Spinach, Tomato, Fennel 18

Smoked Half Chicken Hoppin John and Collard Green Salsa Verde 24.5

* **Pork Chop Carbonara** Parmesan Crusted Potatoes, Wilted Spinach, Bacon,
Early Pea Cream and Soft Fried Egg 26

Grouper Cakes 2 - 4oz Cakes, Shrimp Maque Choux, Bourbon Cream 24.5

Danish Baby Back Ribs House BBQ Sauce, Sweet Potato Fries, House Coleslaw 25.25

Slow Cooked Brisket House BBQ Sauce, Brisket Dirty Rice, House Coleslaw 24
add 1/2 Rack Ribs 31

Lasagna Bolognese, House Made Mozzarella, House Made Lasagna 22

***Hand Cut 12 oz Ribeye Steak** Grilled Asparagus, Steak Fries 34

***Salmon** Braised Radish, Baby Bell Peppers and Artichokes, Charred Corn Puree,
Dry Cured Radish 26

Lou’s Mac and Cheese- Rotini, Bechamel, Cheddar and Pecorino
Choice of **Chicken** (Blackened or Grilled) 23 **BBQ Brisket** 25
Shrimp (Blackened or Grilled) 25

SIDES: COLESLAW 3 **FRIES, SWEET POTATO FRIES** 4
WILTED SPINACH, BRISKET DIRTY RICE, BROCCOLINI, MASH POTS, ASPARAGUS 5

SAUTEED MUSHROOMS 6 **TRUFFLE MAC & CHEESE** 7
**Add an Egg 2 Add Avocado 2 Extra Sauces or Dressings .50*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

***** 18% GRATUITY added to tables with 10 or more guests!!!**
We add a 3% Non-Cash Adjustment to all Credit/Debit Cards !!!

4pm to 9:00pm Monday Thru Thursday
4pm to 9:30pm Friday
11am to 9:30pm Saturday (Brunch 11 to 2:30)
11am to 8pm Sunday (Brunch 11to 2:30)
252 443-5188