



SHAREABLES

EDAMAME ^{GF} 10
SMASHED ROASTED GARLIC, SUNFLOWER SEEDS
AND PARMESAN
MAKE IT SPICY! ADD FRESNO CHILIS \$1

PRETZEL ROLLS 12
WITH SMOKED GOUDA FONDUE AND
HONEY MUSTARD

KUNG PAO CAULIFLOWER 13
GINGER TEMPURA CAULIFLOWER, KUNG PAO SAUCE,
PEANUTS, AND GREEN ONION

TOMATO JAM JAR 14
HOUSE-MADE RICOTTA, SPINACH ALMOND PESTO,
CHERRY TOMATO JAM, WITH GRILLED NAAN BREAD

JUST WING IT 14
SMOKEY RUBBED WINGS, DEEP FRIED AND TOSSED IN
YOUR CHOICE OF SAUCE: GARLIC PARMESAN, MANGO
CHIPOTLE BBQ, OR DUCK FAT BUFFALO

DEEP FRIED BURRATA 16
HOUSE MARINARA, ROASTED GARLIC CREAM, SHAVED
PARMESAN, AND FRESH BASIL, SERVED WITH GRILLED
TOAST POINTS

CHICKEN CAESAR FLATBREAD 17
BLACKEND CHICKEN, GARLIC BUTTER, MOZZARELLA ON
A CRISPY FLATBREAD TOPPED WITH CAESAR SALAD,
HEIRLOOM TOMATOES, AND PARMESAN CHEESE

THE GOAT 16
TOASTED FOCACCIA WITH WHIPPED GOAT CHEESE,
GARLIC CONFIT MUSHROOMS, TRUFFLED ARUGULA,
SHAVED RED ONION, AND RED WINE BALSAMIC

MUSSELS* 17
BISTRO WHITE WINE BUTTER SAUCE, ROASTED TOMATO,
WITH GARLIC TOAST

BLUE CRAB CAKES 18
TWO BLUE CRAB CAKES, ARUGULA SALAD WITH RED
ONION, HEIRLOOM TOMATOES, PORK BELLY, AND
PASSION FRUIT VINAIGRETTE, SERVED WITH KEY LIME
TARTAR SAUCE

SOUTHERNMOST SHRIMP 18
½ POUND OF KEY WEST PINK SHRIMP, BOILED AND
CHILLED, SERVED WITH A SPICY COCKTAIL SAUCE,
KEY LIME TARTAR, AND A CHARRED LEMON

CHEESE BOARD 24
(3) CHEF-SELECTED CHEESES, TOASTED CROSTINI,
ACCOUTREMENTS
ADD CHARCUTERIE +\$12

SALAD & SOUP

SOUTHERN GENT ^{GF} 17
GRILLED CHICKEN, MIXED GREENS, EDAMAME, TOMATO,
ROASTED CORN, EGG, BACON, CUCUMBER, AND SMOKED
GOUDA, WITH HONEY MUSTARD

SMOKE & MIRRORS ^{GF} 18
HOUSE SMOKED SALMON, RED ONION, CHOPPED BACON,
BABY SPINACH, GOAT CHEESE CRUMBLES, WITH LEMON
DIJON VINAIGRETTE

STEAK WEDGE* ^{GF} 19
BEEF TENDERLOIN, ROMAINE HEARTS, CHERRY
HEIRLOOM TOMATO, CHOPPED BACON, GORGONZOLA,
RED ONION, DRIED CRANBERRIES, AND BALSAMIC GLAZE,
WITH BLUE CHEESE DRESSING

SUPER BOWL ^{GF} 18
BLACKENED SHRIMP, MIXED GREENS, TRI-COLOR QUINOA,
SWEET AND SPICY SLAW, SPICED EDAMAME, CARROTS,
AND WATERMELON RADISH, WITH MANGO
CILANTRO VINAIGRETTE

CHARRED CAESAR* 17
CHARRED ROMAINE HEARTS, CRISPY PORK BELLY,
HEIRLOOM CHERRY TOMATOES, CORNBREAD CROUTONS,
CURED EGG YOLK, TOSSED IN CAESAR DRESSING WITH
SHAVED PARMESAN

SOUP OF THE DAY CUP 9 BOWL 11



**SCAN FOR
TODAY'S
FEATURES**



*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.
20% Gratuity added to parties of 6 or more.

HANDHELDS

INCLUDES CHOICE OF SIDE
SUB GLUTEN-FREE BREAD (\$1) OR IMPOSSIBLE PATTY (\$2)

RUSTEAK BURGER* 17

8OZ BEEF PATTY, GARLIC CILANTRO SAUCE, TOMATO, PROVOLONE, BACON, OVER MEDIUM EGG, AND CRISPY POTATO STRINGS ON A TOASTED BRIOCHE BUN

JELLY BELLY BURGER* 18

8OZ BEEF PATTY, HAVARTI, CRISPY BRAISED PORK BELLY, TOMATO JAM, SPRING MIX, CRISPY ONION, AND HERB MAYO ON A TOASTED BRIOCHE BUN

CHICKEN & CAROLINA CAVIAR 16

BUTTERMILK FRIED CHICKEN, PIMENTO CHEESE, BACON, AND PICKLES ON A TOASTED BRIOCHE BUN

TACO 2 ME, BABY 18

BLACKEND CATCH OF THE DAY, CILANTRO GARLIC SLAW, PINEAPPLE SALSA, CHIPOTLE CREMA, AND PICKLED FRESNO CHILIS ON FLOUR TORTILLAS

*SUBSTITUTE STEAK +\$5
SUBSTITUTE SHRIMP +\$2*

55TH STREET 17

SMOKED PASTRAMI, HAVARTI CHEESE, RUSTEAK SLAW, HONEY MUSTARD, ON TOASTED SOURDOUGH WITH A DILL PICKLE

PARTY LIKE A LOBSTAR 28

CHILLED-BUTTER POACHED LOBSTER TOSSED WITH SHALLOTS AND CELERY IN AN OLD BAY LEMON AIOLI, NESTLED IN A BUTTER TOASTED BRIOCHE ROLL

RETURN OF THE GOUDA 17

GRILLED CHICKEN BREAST, HERB MAYO, BACON, POTATO STRINGS, SMOKED GOUDA, TOMATO, BRIOCHE

CATCH BLT 18

CATCH OF THE DAY, ARUGULA, BACON, TOMATO, WITH YUZU CAPER AIOLI ON BRIOCHE BUN

CURRY CHICKEN SALAD 16

GRILLED DICED CHICKEN TOSSED WITH CANDIED WALNUTS, GRANNY SMITH APPLE, ONION, AND DRIED CRANBERRIES WITH CURRY MAYO, TOMATO, AND MIXED GREENS ON BUTTER-TOASTED SOURDOUGH



SIDES

BISTRO FRIES 7

SWEET POTATO TOTS 7

WHIPPED YUKON POTATOES 7

KOREAN BBQ FRIES 7

ASPARAGUS 7

HOUSE SALAD 7

PREMIUM SIDES

MAPLE BACON BRUSSELS SPROUTS 9

GRILLED SUMMER SQUASH 8

CAULIFLOWER PANCETTA CASSEROLE 9

TRUFFLE GOUDA MASHED POTATOES 9

GARLIC PARMESAN FRIES 9

SWEET POTATO HASH 8

SOUP OF THE DAY 9

CAESAR SALAD 8

HALF WEDGE SALAD 9

ENTREES

KETO KETO* GF 29

GRILLED WILD-RAISED SALMON AND ASPARAGUS WITH LOADED CHEDDAR AND PANCETTA CAULIFLOWER CASSEROLE

HERE FOR THE HALIBUT GF 32

PAN-SEARED HALIBUT, SWEET POTATO HASH, CORN CREAM PUREE, PINEAPPLE SALSA WITH SWEET DROP PEPPER COULIS
SUBSTITUTE FILET +\$8

FRESH CATCH GF 30

CATCH OF THE DAY, RISOTTO, SWEET PEAS, GRILLED ASPARAGUS, AND TOMATO COMPOUND BUTTER

CHEFS CUT* GF R 37 F 40

YOUR CHOICE OF 16OZ RIBEYE OR 8OZ FILET OVER TRUFFLED GOUDA MASHED POTATOES, CONFIT WILD MUSHROOMS, FINISHED WITH RED WINE DEMI GLACE

ADD ON:

BUTTER POACHED CHOPPED LOBSTER +\$12

GRILLED SHRIMP +\$8

CRAB CAKE +\$10

HOLY MOLY RAVIOLI 29

SAUTÉED ARGENTINIAN RED SHRIMP, CHERRY HEIRLOOM TOMATOES, AND ASPARAGUS TIPS IN A WHITE WINE BISTRO BUTTER SAUCE, FINISHED WITH EXTRA VIRGIN OLIVE OIL AND SHAVED PARMESAN

RATATOUILLE PAPPARDELLE 26

SAUTÉED EGGPLANT, TOMATOES, YELLOW SQUASH, ZUCCHINI, AND MUSHROOMS, TOSSED WITH PAPPARDELLE PASTA AND HOUSE MADE MARINARA, FINISHED WITH SHAVED PARMESAN

FLYING FIRST CLASS 28

SOUS VIDE AIRLINE CHICKEN BREAST OVER ROASTED RED PEPPER POLENTA WITH GRILLED ASPARAGUS, FINISHED WITH CHICKEN VELOUTÉ AND CRISPY ONIONS

STEAK FRITES* 30

SLICED GRILLED BEEF TENDERLOIN OVER GARLIC PARMESAN FRIES WITH RED WINE DEMI-GLACE

ADD:

BUTTER POACHED CHOPPED LOBSTER +\$12

SHRIMP +\$8

CRAB CAKE +\$10



DESSERT

COQUITO BREAD PUDDING 11

COQUITO RUM SAUCE WITH VANILLA ICE CREAM AND CARAMEL

QUICK FIX 11

LAYERED TRIPLE CHOCOLATE CAKE WITH CRUNCH BAR GANACHE

FRUITY PEBBLES CHEESECAKE 11

BLACKBERRY WHITE CHOCOLATE CRÈME BRÛLÉE 11

WHITE CHOCOLATE CUSTARD, BLACKBERRY JAM

CEREAL MILK BROWNIE CHEESECAKE 11

CINNAMON TOAST CRUNCH INFUSED CHEESECAKE MOUSSE OVER A RICH BROWNIE

CHEF ICE CREAM FEATURE

PRICES VARY. ASK SERVER FOR CURRENT SELECTIONS