

made for sharing.

bacon + beer cheese \$15

beer + butter soaked cracker, applewood smoked bacon, aged parmesan, beer cheese dipper

baked feta \$14

fresh herbs, roasted tomato, kalamata olive, flatbread cracker, house focaccia

sherried crab dip \$15

blended crab, 6-cheese pimento, cuban toast, parmesan flatbread cracker

totchos \$14

hand-rolled parmesan + rosemary tots, pimento cheese, pickled giardiniera, candied jalapeño glaze, fried spinach

chicken + waffle sushi \$13

buttermilk fried chicken, meringue whipped waffle crisp, pink peppercorn butter, maple horseradish syrup

hot honey fried chicken \$14

salt + pepper fried chicken thigh, crispy shishito, pickled rainbow slaw, hot honey + ginger glaze

hot honey tofu \$14

tempura, fried corn ribs, charred okra, honey honey + ginger glaze

..... **salads + shakers.**

field of dreams \$14

poached pear, sugared berries, baby spinach, field greens, crumbled feta, candied pecans, white balsamic + raspberry vinaigrette

southwest salmon* \$13

field greens, blackened salmon, chunked avocado, shaved parmesan, black bean + corn salsa, roasted tomato + basil vinaigrette

beet down \$12

mixed greens, crispy kale, roasted beet medley, candied pecans, blue cheese crumbles, torched orange, honey + cracked pepper vinaigrette

fried ribs \$14

black ginger + burnt bourbon bbq, honey-vanilla glazed plantain, pineapple-jicama pico

hummus + cheese squeeze \$14

chef rob's OG beer cheese, herbed goat cheese, pretzel nuggets, roasted garlic + chipotle hummus, veggie crudite, house focaccia, raspberry + black sesame cracker

smoking tuna poke* \$17

marinated yellowfin tuna, wonton crisp, napa cabbage slaw, house ponzu, sweet drop peppers, wasabi aioli, orange wood smoke

asian black wings \$14

citrus + ginger ponzu, grilled pineapple, grilled scallion

deep south bao tacos \$12

boozy bbq pulled pork, pimento cheese, grilled onion

duck-n-bao tacos \$13

coffee + juniper braised duck confit, roasted pepper, pickled rainbow slaw, raspberry-chipotle crema

char-grilled oysters \$15 / \$28

pecorino + garlic compound butter, smoked bacon jam, wilted spinach, grilled citrus (1/2 dozen or dozen)

edamame \$7

sriracha soaked, grilled citrus 



cake stand sliders.

beef* \$19

ground chuck, roasted pork, bacon jam, boozy bbq sauce, roasted tomato, mixed greens, garlic-herb cheese

chicken \$16

buttermilk brine, pickles, roasted tomato + malt vinaigrette

*this item may be served using raw or undercooked ingredients. consuming raw or undercooked meats, seafood, or poultry may increase your risk of a foodborn illness. our menu may contain nuts.

bigger bites.

seared scallops \$31

white cheddar grit crouton, candied bacon jam, pimento cheese, roasted tomato + basil vinaigrette

blackened carolina trout \$24

crab + brie compound butter, dirty rice, charred okra, grilled citrus

lobster gnocchi \$29

lobster + cognac cream, white cheddar, red chile + scallion breadcrumbs, parmesan, parsley oil

17 herb seared hangar steak* \$28

roasted shallot + chipotle compound butter, charred okra, arugula, parmesan + rosemary potato pancake, popped-corn vinaigrette
upgrade - served with a lobster tail or snow crab cluster+9

chicken + biscuits \$27

garlic + herb seared airline chicken, jalapeño + gouda biscuits, charred okra, skillet gravy, stewed collards

alderwood salmon* \$24

swirled potato puree, forest mushroom cream, julienne snow peas, crispy shallots

"creole masone" \$34

plantation rice, house creole sauce, snow crab, little neck clams, tiger shrimp, mussels 

blue plate special \$23

OG bacon wrapped meatloaf, swirled potato, fried corn ribs, stewed collards, steakhouse vinaigrette, cilantro crema, funion dust

something sweet.

mom's chocolate pie \$6

my mother's recipe, store bought cool whip...

whipped key lime \$7

graham cracker crumble, torched vanilla meringue, bruleed lime sugar

pb+j wontons \$7

peanut butter mousse, concord jam, cinnamon dust

cheesecake cannoli \$8

waffle cone crisp, rotating cheesecake, grand marnier meringue, chocolate paint

peanut butter pie \$7

butterfinger crumble, kraken rum caramel

ice cream floats \$4

cheerwine OR creamsicle

on the side.

parmesan creamed corn \$5

crispy asian brussels \$6

hand-slammed fries \$5

parmesan-rosemary dusted, roasted-tomato malt vinaigrette