

THE

grocery

Mezze Platter _____ 16

Wood Fired Pita, Hummus, Sweet & Spicy Cucumbers, Eggplant Caponata, Field Peas with Green Harissa

Jimmy Red Cornbread _____ 13

Duck Liver Mousse, Sour Cherry Jam, Mustard Seeds

Italian Chopped Salad _____ 12

Radicchio, Butter Beans, Provolone, Sweet Peppers, Italian Vinaigrette

Add ~ Fried Shrimp \$7, Fried Oysters \$8

Fall Salad _____ 13

Roasted Radish & Turnip, Fall Greens, Spring Onion, Honeycrisp Apple, Tillamook Cheddar, Pecan Granola

Roasted Zucchini & Heirloom Eggplant _____ 12

Green Olive Vinaigrette, Whipped Feta, Crispy Farro

Loaded Sweet Potato _____ 12

Cotija Cheese, Tasso Bits, Dates, Harissa Yogurt

SC Yellowfin Tuna Crudo _____ 14

Avocado, Lime, Jalapeño, Early Fall Roots

Fried Oysters _____ 14

Deviled Egg Sauce, Bread and Butter Pickles

Green Tomato Carpaccio * _____ 15

Lump Crab Salad, Corn, Tomatoes, Old Baioli, Fried Green Tomato Pickles

Smoked King Mackerel _____ 15

Crispy Everything Potatoes, Horseradish, Trout Roe, Dill

“Lo’ Boy Sandwiches _____ 15

Shrimp, Oyster, or One of Each
Vinegar Slaw, Remoulade, Split-Top Bun

Cubanish Sandwich _____ 15

Crispy Pork, Smoked Ham, Green Tomato Relish, Dijonaise, Swiss Cheese, Kaiser Roll

‘Frogmore’ _____ 19

Corn Pudding, Shrimp, Smoked Sausage, Old Bay Potatoes

Chicken AND the Egg _____ 17

Tempura Chicken of the Woods Mushrooms, CHS Gold Rice Grits, Storey Farm Egg, Peperonata

Lemon & Ricotta Angolotti _____ 15

Puttanesca Sauce, Parmigiano, Basil

Triggerfish _____ 29

Charred Cabbage, Shiitake Mushroom, Roma Beans, Roasted Carrots, Thai Scented Fish Broth

Wagyu Bistro Steak _____ 26

Watercress Salad w/ Roasted Beets, Asian Pear, Point Reyes Blue Cheese

Dessert

Peanut Butter Bar _____ 8

Fudge Sauce, Pretzel Crumble

Churros _____ 8

Spiced Chocolate, Crème Anglaise, Salted Caramel

Lemon & Blueberry Parfait _____ 8

Vanilla Pound Cake, Blueberries, Whipped Lemon Curd, Almond Crisp

Ice Cream _____ 6

Peach w/ Pecan Praline or Vanilla Malt w/ Hot Fudge

