

MONDAY: CLOSED

TUESDAY – SUNDAY,
LUNCH: 11:30AM – 2:00PM
DINNER: 5:00PM – 8:00PM



RESERVATIONS AVAILABLE
VISIT [OPENTABLE.COM](https://www.opentable.com)

-LUNCH APPETIZERS-

BLUE CRAB GUMBO 10.

logan turnpike mill grits

BIBB LETTUCE 10.

cucumber, red onion, local feta, sunflower seeds, buttermilk dressing

LITTLE GEM LETTUCE 10.

pecorino, roasted tomatoes, caesar dressing, pumpernickel, white anchovies

TROUT ROE WITH POTATO CHIPS 13.

horseradish crème fraiche

ADD PROTEIN TO ANY SALAD

grilled chicken 5.

sliced ny strip steak 7.

flash fried lobster tail 9.

-LUNCH ENTREES-

CAST IRON FARM EGGS 14.

piri piri, garlic chips, eggplant vinaigrette

SUNCHOKE CONFIT 16.

black eyed peas, bloomsdale spinach, roasted mushrooms, baby herb salad

TURKEY BURGER 14.

local apples, creamy mustard dressing, whole grain roll

SMOKED PULLED CHICKEN SANDWICH 15.

old bay bbq, coleslaw, brioche

FRIED GROUPER SANDWICH 16.

spicy tartar, boston lettuce, pickles

SEARED SEA SCALLOPS 20.

GA grits, melted leeks, roasted okra, reformation oren ale crawfish jus

MAINE LOBSTER ROLL 18.

pickled celery, chives, toasted challah

LINGUINI AND CLAMS 18.

pancetta, nasturtium butter, white wine, shallots, bottarga

-LUNCH SIDES 8.-

DUCK FAT BRUSSELS SPROUTS – pork cheek, shallots

TRUFFLE FRIES- pecorino, herbs, miso mustard aioli

SWEET CORN TOMATO SUCCOTASH – thai basil, espelette