



STARTER

MARINATED OLIVES Mediterranean Olives, Citrus, Herbs 5

CRISPY PIMENTO CHEESE Chipotle, Agave, Paprika, Citrus 9

ROASTED BROCCOLI Carrots, Shaved Parmesan, Almonds, Orange Emulsion 9

FRENCH BAGUETTE Fresh Herb Cheese Spread, E.V.O.O. Cracked Black Pepper 4

CHEESE PLATE Fig Jam, Candied Nuts, Assorted Crackers 13 add charcuterie +5*

WINGS Smoked Chicken Wings tossed in Mango-Habanera BBQ Sauce with Cilantro Ranch 12

GOAT CHEESE BRULEE Flatbread, Sundried Tomatoes, Local Honey, Roasted Red Peppers 12

LAMB SAUSAGE PIZZA Dijonnaise Sauce, Smoked Gouda, Mozzarella, Caramelized onions, Roasted Grapes, Kale, Chopped Rosemary 15

SOUP AND SALAD

FRENCH ONION SOUP Beef Stock Base, Slow -Cooked Caramelized Onions, French Bread Crouton, Mealted Swiss Cheese 8

WEDGE SALAD Iceberg Lettuce, Bacon, Fried Green Tomato, Pepper Jam, Blue Cheese Dressing 10

GRILLED KALE SALAD Butternut Squash, Candied Pecans, Feta “Croutons” Poppy Seed Dressing 11

CAFÉ SALAD Dijon Mustard Vinaigrette, Balsamic Glaze 5 (add crispy goat, bleu cheese or hand pulled mozzarella +2)*

ENTRÉE

COCA COLA BRAISED SHORT RIBS Farm to Table Root Vegetables, Romesco 28

SHRIMP AND GRITS Smoked Gouda Grits, Mushrooms, Squash. Sherry Cream 25

BURGER Hereford Beef, Bacon, Lettuce, Tomato Jam, Pimento Cheese, and Fries 14

BUTTERFLY CHICKEN Gnocchi, Asparagus, Prosciutto, Parmesan, Portobello Mushrooms, Pan Jus 24

BOUILLABAISSE Scallops, Shrimp, Mussels, Daily Fish, Saffron Tomato Vegetable Broth, with Grilled Bread, Rouille 28

GRILLED PORK CHOP Sorghum and Sage, Lemon Drop Vinegar, Braised Mustard Collard Greens, Drop Biscuits 24

DESSERT 8

KEY LIME TART Styled Key lime Tart with Home Made coconut Crust

SWEET CINDY Family Recipe Apple Bundt Cake with Candied Walnuts and a Bourbon Glaze

PEANUT BUTTER CRUNCH CAKE Milk Chocolate Oreo Crisp, Chocolate Peanut Butter Mousse, Caramel

SIDES 6

Smoked Gouda Grits

Asparagus

Fries

Broccoli

Mustard Collard Greens

Green Chili Mac and Cheese