



Late Summer

Snacks

Oyster Shooter 4* Deviled egg with smoked trout & roe 7 Heirloom tomato bruschetta 5

Starters

Browned and crispy cast iron corn bread muffins with hot honey butter 8
Baked pimento cheese with toasted house made focaccia points 13 add bacon 2
House smoked fish dip with veggie sticks, lavosh crackers, soft boiled egg 15
Tuna tataki with fried rice cake, mango sambal, Asian pickles 18
Fried green tomatoes and fried okra chips with herb buttermilk dressing 14
Fried gulf oysters with Cajun-style remoulade 18
Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 13
Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 15
Bacon wrapped smoked quail with arugula, shaved carrots, cabbage, Alabama white BBQ sauce 16

Soup / Salads

Chicken soup with lemongrass, basmati rice, mushrooms, coconut milk, cilantro & chili oil 12
Classic Caesar salad with crisp romaine lettuce, house made dressing, parmesan, croutons 14*
Poached pear salad with mixed greens, pickled onions, pistachios, prosciutto, goat cheese 14
Farmer's market salad: corn, field peas, cucumber, tomato, farmer's cheese,
fried onions, garlic aioli, grenache vinaigrette 17

Mains

Fish of the day:

Grilled corn-tomato-shrimp relish, cilantro oil, avocado purée, basmati rice MP

8oz Prime Filet* MP

14oz Prime New York Strip* MP

Summer vegetable plate with peas, green beans, corn, zoodles 26
Shrimp Pomodoro with mussels, clams, roasted garlic, stewed tomatoes, pistou, linguini pasta 36
Crawfish bolognese with fennel sausage, okra, strozzapreti pasta, spicy cream sauce 34
Beef tenderloin stroganoff with mixed mushrooms, wilted greens, porcini cream, garganelli pasta 38
Pan seared scallops with fried capers, spinach, grit cake, tomato vinaigrette 46
Southern fried Mississippi catfish with creamy coleslaw, house cut fries, crawfish aioli 29
Rainbow trout grilled with zucchini, squash, red onions; served with labneh sauce, arugula 32
Spicy blackened Redfish with wilted spinach, roasted potatoes, Cajun crabmeat cream sauce 40
Surf & Swamp: blackened catfish, shrimp, alligator croquettes, andouille, crawfish-red bean rice 41
Pan fried all-natural chicken breast with green beans, grits, fried capers, lemon garlic butter 32
B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20
Grilled 12oz cold smoked Duroc pork chop with loaded warm potato salad, peach BBQ sauce 38

Soppin' Bread: crusty baguette for sauce soppin' 3

Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.

*These items may be served raw, undercooked, or the item contains an ingredient that is raw or undercooked.

*Consuming raw or undercooked food may increase your risk of foodborne illness

09.5.26