



## Starters

- Soup of the Day *GF V* - cream of mushroom and roasted poblano chile
- Gumbo - slow cooked roux, chicken, smoked andouille sausage, okra, scallion, rice 12
- Amelie Salad *GF V \*Ve* - great hill blue cheese, granny smith apples, pecans, grapes, citrus vinaigrette 13 - add gulf shrimp +8
- Caesar Salad *\*GF* - anchovy vinaigrette, basil, parmesan, garlic breadcrumbs 14
- Burrata *P \*GF* - bagna cauda, fresh tomato, crostini 13
- Gnocchetti *V* - creamed spinach, parmesan 14
- Cheese Plate *V \*GF* - selection of 3 cheeses, accoutrements, crostini 24

## Mains

- Gulf Shrimp and Grits *GF SI* - old mill stone ground grits, corn & andouille maque choux, blackened gulf shrimp 18/26
- Local Catfish *GF P* - black eyed peas, lima beans, pickled chilis, smoked tomato butter 25
- Confit Duck Leg - farro, arugula, dried cherries, olive oil & fresh herbs, strawberry, peanuts, sesame vinaigrette 27
- Spaghetti & Clams *P* - spaghetti alla chitarra, little neck clams, fennel, lemon, cream 28  
-add gulf shrimp +8
- Jerk Spiced Pork Tenderloin *GF* - red curry sweet potato puree, spiced acorn squash, pickled mango 25

### Suggested Classic Dinner Cocktails

Aviation	Daiquiri
French 75	New York Sour
Manhattan	Negroni
Paloma	Sazerac
Pimm's Cup	Sidecar

## Desserts

- Bread Puddin' - cinnamon crust, cherries, caramel, hand-whipped cream 12
- Affogato *GF* - vanilla ice cream topped with cacao nibs and a shot of espresso 12
- Seasonal Desserts - a rotating selection of seasonal creations

Please alert your server of any and all food allergies at your table. While we can not offer an allergen-free kitchen, we will do our best to accommodate our guests and thank you in advance for your patience.

Gluten Free *\*GF* - can be made Gluten Free *V* - Vegetarian *\*V* - can be made Vegetarian *Ve* - Vegan *\*Ve* - can be made Vegan  
*P* - Pescatarian *\*P* can be made Pescatarian *SI* contains shrimp stock