

# PLATES TO SHARE

## BLUE DOG BAKERY

**ARTISAN BREAD** *vg* 6

whipped butter | black Hawaiian sea salt | olive oil & balsamic

**KUNG PAO CALAMARI** 13

chili-garlic sauce | ginger-soy slaw | sesame seed

**FRIED GREEN TOMATO** 10

pimento cheese | prosciutto | parmesan | tomato jam | arugula

**BRUSSELS SPROUTS GRATIN** 12

gruyère | shallot | olive oil | sea salt crostini | bacon

**SMOKED SALMON DIP** 12

crostini | pickled onion | whole grain mustard | cornichon

**MEZZE PLATTER** *vg* 14

feta dip | white bean hummus | marinated heirloom tomato | grilled cucumber | garlic naan | olives

**CHEESE & MEAT BOARD** 17

chef's selection of cheese & meat | assorted accoutrements | crostini

# SALADS

add chicken +6 | add shrimp +6 | add steak +7\* | add salmon +7\*

**MESH** *vg & gf* 7

mixed greens | quinoa | golden beet | walnut | goat cheese | tarragon vinaigrette

**CAESAR** 7

romaine | brioche crouton | parmesan

**WEDGE** *gf* 8

roma crunch | smoked roma tomato | onion | cucumber | bacon | bleu cheese dressing | soft egg

**CAPRESE** *vg & gf* 11

Buffalo mozzarella | heirloom tomato | basil | olive oil | balsamic reduction

**BEET** *vg* 11

roasted yellow & red beet | arugula | pistachio | goat cheese fritter | balsamic reduction

**APPLEWOOD CHICKEN** 15

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppysseed dressing

**STEAK\*** 16

caramelized onion | pancetta | mushroom | bleu cheese | tortilla | chipotle-lime vinaigrette

**AHI TUNA NIÇOISE\*** *gf* 16

mixed greens | haricot vert | fingerling potato | tomato | olive | citrus herb vinaigrette

# SOUPS

**WHITE BEAN CHICKEN CHILI** 6

**LOBSTER BISQUE** 7

# SIDES

all selections \$8

rainbow carrots

smoked cheddar mac & cheese | *add lobster +6*

Brussels sprouts au gratin

sautéed broccolini

sautéed green beans

pommes frites

corn pudding

# SANDWICHES

served with sweet potato chips

garlic fries, seasonal vegetable, or fruit + 2

**WHITE CHEDDAR BACON BURGER\*** 14

garlic aioli | lettuce | tomato | onion | brioche bun

**NASHVILLE HOT CHICKEN** 13

mayonnaise | lettuce | pickle | brioche bun

**HOT BROWN** 16

roasted Gunthorp Farms turkey | tomato confit | gruyère mornay | applewood bacon | parmesan brioche

## PROUDLY SERVING PRODUCTS FROM:

Fischer Farms, Gerber Chicken, Groganica Farms, Gunthorp Farms, and CRG Grow

*v* vegan | *vg* vegetarian | *gf* gluten free

\*Consuming raw or undercooked foods increases chance of foodborne illness.

Please inform us of any allergies or concerns.

D\_MESH0520

# SEA

<b>GRILLED SALMON*</b> <i>gf</i>	26
bourbon glazed   rainbow carrot   crispy leek   wild mushroom   broccolini	
<b>SCALLOPS*</b> <i>gf</i>	33
sweet corn purée   pancetta   marinated tomato   chimichurri	
<b>FISH &amp; CHIPS</b>	20
breaded cod   pommes frites   housemade tartar sauce   malt vinegar   grilled lemon	
<b>SHRIMP &amp; GRITS</b>	25
blackened   Creole tasso-tomato gravy   smoked sausage   scallion	
<b>TUNA*</b> <i>gf</i>	33
fingerling potato   tomato-caper & olive relish   creamed spinach	
<b>JUMBO LUMP CRAB CAKES</b>	25
maque choux   sweet corn cream   confit tomato	

# LAND

<b>CHICKEN MADEIRA</b>	24
buttermilk mashed potatoes   wild mushroom   haricot verts   Madeira cream	
<b>12 oz. NY STRIP*</b> <i>gf</i>	34
smoked sweet potato   roasted sweet pepper   chimichurri	
<b>TOMAHAWK PORK CHOP*</b> <i>gf</i>	28
sorghum BBQ sauce   cheddar grit cake   greens	
<b>8 oz. FILET*</b> <i>gf</i>	38
Yukon mashed potatoes   asparagus   bordelaise   fines herbes butter	
<b>10 oz. STEAK FRITES*</b>	25
housemade steak sauce   fines herbes butter   garlic fries   garlic aioli	

# GARDEN

add chicken + 6 | add shrimp + 6 | add steak + 7\* | add salmon + 7\*

<b>RISOTTO*</b> <i>vg &amp; gf</i>	20
farm egg   roasted garlic   asparagus   parmesan   oyster mushroom   lemon   olive oil	
<b>PAD THAI</b> <i>v &amp; gf</i>	19
pepper   carrot   broccolini   rice noodle   mushroom   sweet & spicy sauce   peanut	
<b>LINGUINI</b> <i>vg</i>	19
squash   heirloom tomato   roasted garlic   artichoke   parmesan   basil oil	
<b>EGGPLANT PARMESAN</b> <i>vg</i>	19
Buffalo mozzarella   parmesan   marinara sauce   goat cheese   angel hair	

*v* vegan | *vg* vegetarian | *gf* gluten free

\*Consuming raw or undercooked foods increases chance of foodborne illness.  
Please inform us of any allergies or concerns.