



## Snacks and Shared Plates

CORN CHOWDER Smoked Bacon, Potato Hay 6 / 8

OYSTERS ON THE HALF SHELL\* MKT  
Classic Mignonette, Sriracha Cocktail Sauce

CRISPY GRILLED CHICKEN WINGS 10  
Tangy Hot & Spicy Rub, Celery, Blue Cheese

ZA'ATAR SMOKED BRANZINO CROSTINI 10  
Pickled Red Onion, Cornichon,  
Walnuts, Micro Greens

ZUCCHINI FRIES 8

FRIED OYSTERS Spinach, Curry, Black Salt 13

SEARED BEEF FONDUE Gorgonzola, Toast 12

FRIED GREEN TOMATOES 12  
Burrata, Fresh Basil, Greens, Tomato Vinaigrette

PORK BELLY "TACOS" 13  
Korean Slaw, Sweet Chili Sauce

CAYENNE ONION RINGS Sriracha Ketchup 8

CHICKEN & SHRIMP SPRING ROLLS 9  
Sweet Chili-Cucumber Sauce, Daikon Slaw

## Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak\* 10

HOUSE 9  
Local Lettuces, Asiago, Tomato,  
Sunflower Seeds, Champagne Vinaigrette

THE FLANK STEAK SALAD 16  
Crisp Romaine, Corn Relish, Grilled  
Onions, Chipotle Ranch

SEAFOOD\* 20  
Gulf Shrimp, Lump Crab, Seared Ahi Tuna,  
Avocado, Mango, Greens, Curry Oil, Black Salt

Crisp Romaine Salad 11  
Pear Vinaigrette, Dried  
Cranberries, Toasted Almonds,  
Feta Cheese, Fresh Pears

CAESAR Romaine, Romano, Croutons 9

BABY WEDGE 11  
Baby Iceberg, Smoked Gorgonzola Dressing,  
Bacon, Tobacco Onions, Tomato

## Bigger Things

HOUSE MADE PASTRAMI REUBEN 15  
Marbled Rye, Swiss,  
Sauerkraut, Russian Dressing

MEATLOAF 12  
Whipped Potatoes, Red Wine Mushroom Sauce  
Broccoli, Roasted Tomato

GRILLED FLANK STEAK\* 24  
Bourbon Molasses Glaze, Tobacco Onions,  
Whipped Potatoes, French Beans & Corn

BLACKENED FISH TACOS 13  
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,  
Pico de Gallo, Grilled Pineapple Salsa

BLACKENED CHICKEN BLT & C 14  
Havarti, Avocado, Mayo, Everything Ciabatta

THE BARN YARD "AU JUS" 13  
Smoked Beef Brisket & Pork, Caramelized  
Onions, Provolone, Pepper Spread,  
Arugula, Everything Ciabatta

FLATBREAD 12  
Smoked Paprika, Goat Cheese, Roasted Onions,  
Tomatoes, Chorizo, Peppadews, & Manchego

THE VEGGIE BURGER 12  
Avocado, Ranch, Salsa, SSU 8-Grain Bun,  
Chipotle Ranch Salad

GRILLED ANGUS BURGER\* 14  
*Pat LaFrieda Beef, NYC*  
Fully Garnished with Smoked Cheddar  
- SUB BLUE 1.00

WE HAVE GLUTEN FREE BUNS! 2

\*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR KITCHEN USES NUTS, DAIRY AND ITEMS CONTAINING GLUTEN.