I796

SMALL PLATES

FOCACCIA st. bruno bread co., house pickles, pimento cheese spread	10	GIANT CINNAMON ROLL ST. BRUNO CINNAMON ROLL, CREAM CHEESE ICING	9
RABBIT LIVER CHOW CHOW, COMEBACK SAUCE, COWBOY JALAPENOS	13	WINE ISLAND SHRIMP CATALINA DRESSING, PROSCIUTTO, CHARRED LEMON	18
CRAB RAVIGOTE LUMP CRAB, CORN, GUACAMOLE, FIRE CRACKERS	16	GENERAL TSO CAULIFLOWER sriracha crema, wasabi peas, cucumber	13
FRIED BRUSSEL SPROUTS SWEET CHILI AIOLI, TOASTED CASHEWS, PICKLED RED ONION	11	HEARTH GRILLED CAESAR GRILLED ROMAINE, SPICED BREADCRUMBS, PARMESAN CHEESE, PEPPERONCINI PEPPERS	8
TUNA CRUDO Wasabi peas, kimchi, siracha aioli, ponzu sauce	16	PANZANELLA SALAD heirloom tomatoes, manchego, st. bruno foccacia, basil lemon dressing	12

LARGE PLATES

GRITS AND GRILLADES BOAR, TOMATO GRAVY, BONNECAZE FARM GRITS, FROACHED EGG	26	CRAB CAKE Arugala salad, heirloom tomatoes, green goddess dressing	22
FRIED OYSTER PO-BOY WHITE BAMA COLESLAW, HEIRLOOM TOMATO, PARM TRUFFLE FRIES	22	FRENCH TOAST WHIPPED COCONUT MARSCAPONE, RUM MAPLE SYRUP, GRILLED PINEAPPLE, TOASTED COCONUT	16
SMASH BURGER 312 blend, caramelized onions, gouda russian dressing, parm truffle fries	20	FRIED QUAIL hot sauce gastrique, pimento cheese biscuits, housemade ranch, pickles	26
FRENCH DIP short rib, pepperoncini, provolone, horseymayo, parm truffle fries	18	GRILLED STEAK SANDWHICH ST. BRUNO CIABATTA, CHIMI-AIOLI, PICKLED JALAPENOS AND RED ONIONS, HEIRLOOM TO- MATO, PARM TRUFFLE FRIES	24
BREAKFAST PLATE Overeasy eggs, bacon, potato hash, biscuits and sausage gravy	18	BLACKENED REDFISH CORN MAQUE CHOUX, LUMP CRAB, CHIRON SAUCE	32

NO SPLIT CHECKS FOR PARTIES OVER 6, SPLIT ENTREES WILL HAVE AN ADDITIONAL \$6 CHARGE, 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 2.86% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



THE LOUNGE

COCKTAIL LOUNGE

Monday-thursday 4-8:30pm friday 4-10pm saturday 11am-10pm sunday 11am-2pm

HAPPY HOUR

MONDAY-SATURDAY 4-5PM \$9 SPECIALTY COCKTAILS 1/2 PRICE 5OZ WINE POURS \$4 DRAFT BEERS

SEASONAL COCKTAIL MENU

SPECIALTY COCKTAILS CRAFTED AROUND SEASONAL INGREDIENTS, MANY OF WHICH WE GROW OURSELVES ON PROPERTY.

THANK YOU FOR BEING HERE TODAY! WE'RE GENUINELY EXCITED TO HAVE YOU JOIN US FOR A CULINARY EXPERIENCE THAT WE HOPE WILL LEAVE A LASTING IMPRESSION.

EXECUTIVE CHEF - DANIEL DREHER

SERVICE MANAGER - GABBY CORE



WEEKLY SPECIALS

BURGERS & BREWS

MONDAY \$17.96 smashburger - \$4 draft beer

STEAK NIGHT

TUESDAY \$28 hanger steak with fries

WINE WEDNESDAY

WEDNESDAY 1/2 price 5 oz wine pours