



| APPETIZERS |

- HOUSEMADE SOUP 8  
local farm & produce inspired
- PIMENTO CHEESE 6  
sweet chili sauce, Bentons Bacon, grilled bread
- FRIED APALACHICOLA OYSTERS 12  
lemon, horseradish tartar sauce
- GULF SHRIMP TEMPURA 12  
wasabi, sweet chili sauce
- CRISPY PORK BELLY 14  
house sauerkraut, roasted apples, sweet tea gastrique
- CHEESE PLATE 14  
Sweet Grass Dairy & Belle Chevre  
toasted pecans, seasonal fruit, tupelo honey

| SALADS |

- WEDGE SALAD 7  
Benton's Bacon, cucumbers,  
red onion, tomatoes, blue cheese dressing
- CAESAR SALAD 6  
roma crunch lettuce, garlic croutons,  
parmesan, caesar dressing

| SIDES 5 |

- mashed sweet potatoes
- roasted potatoes
- smoked gouda grits
- roasted mushrooms
- butternut squash gratin
- mushroom risotto
- pickled collards

| ENTREES |

- GRILLED PORK CHOP 28  
WHITE MARBLE FARMS®  
mashed sweet potatoes,  
pickled collards, pear chutney  
*Fritz Zimmer Riesling or Angeline Pinot Noir*

- OVEN ROASTED CHICKEN 26  
mushroom risotto, acorn squash,  
sautéed mustard greens,  
balsamic brown butter  
*Mer Soleil Chardonnay or Meiomi Pinot Noir*

- CREAMY MUSHROOM PASTA 26  
hand-cut fettuccine,  
roast mushrooms,  
kale, Benton's bacon,  
parmesan cream  
*Mer Soleil Chardonnay or Parducci Merlot*

- 8oz CHAR-GRILLED FILET 36  
CERTIFIED ANGUS BEEF®  
root vegetable gratin,  
roast brussels sprout,  
mushroom vinaigrette  
*Massback Cabernet Sauvignon*

- SAUTEED GULF SHRIMP & ORGANIC  
GRITS 26  
Conecuh Sausage, trinity  
*Riff Pinot Grigio*

- RACK OF LAMB 32  
butternut squash gratin, mustards, persimmon  
vinaigrette  
*Parducci Merlot*

NIGHTLY SPECIALS

- Menu Substitutions 2  
Split Plates 4

*Chef Bill Schleusner*

*For parties of 6 or more, a gratuity of 20% may be added*

\* Consuming raw or undercooked MEATS or EGGS may increase your risk of food borne illness \*

\*Vegetables May Contain Meat Product\*