

small plates

shrimp & grits[^] 10 - tiger shrimp, venison blueberry sausage, okra, stoneground grits

crème fraiche wings[^] 10 - kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

orange salad[^] 9 - mesclun, smoked almonds, honey chevre, sweet yuzu vinaigrette

lemongrass chicken[^] 10 - chicken tenders, cool brussels salad, black sesame, ginger sauce

main plates

pot roast sandwich 16 - braised beef cheek, crispy onion, beer reduction, garlic mayo, fries

panko chicken sandwich 16 - cheddar, lettuce, pickles, truffle mayo, fries

PBLT* 16 - braised polyface pork belly, lettuce, tomato lime compote, sunny egg, fries

PEI mussels[^] 16 - saffron coconut broth, chinese sausage, crostinis

baked mac 16 - gruyere, cheddar, blue cheese, fresh pasta, herbed panko crust

seared scallops[^] 19 - coconut risotto, scallions, basil ice cream

mushroom zucchini risotto[^] 19 - oyster mushroom duxelle, saffron, crostinis

moroccan spiced chicken[^] 19 - boneless leg, roasted vegetables, cous cous, crème fraiche sauce

side plates

seared crostinis 3

beer battered fries 4

Please alert your server of any food allergies.

Our food is designed with thoughtful flavor combinations, please NO substitutions.

Parties of 6 or more are subject to 20% service gratuity

All meals are cooked to order.

* - consuming raw or undercooked foods may increase your risk of food borne illness

[^] - menu item can be made gluten-free, **PLEASE** notify your server of any food allergies in advance of ordering