



SHARES & VEGETABLES

WHIPPED FETA | 15

black currants, candied pecans, tomato confit, pickled fresnos, mint, toasted focaccia

SALMON TARTARE TACOS | 17

sesame tuille, avocado, serranos

WAGYU MEATBALLS | 15

spicy tomato mostarda, hollandaise

BRAISED RIBEYE CIGARS | 16

black garlic aioli

SMOKED PORK TOSTADAS | 16

crushed avocado, chili crunch, shaved cabbage

DEVILED FARM EGGS | 16

gravlax, dill, crispy capers

CRISPY TRUFFLED MUSHROOMS | 16

truffled aioli, parmesan

HAND CUT RUSSET FRIES | 9

herb salt, parmesan, spicy sriracha mayo

CARAMELIZED BRUSSELS | 12

chili garlic, cilantro, chives

CHARRED GREEN BEANS | 15

roasted oyster mushrooms, pecans, herb butter, parmesan

GRILLED GLOBE ARTICHOKEs | 15

charred lemon aioli

SALADS

GRILLED ROMAINE HEART | 14

white cheddar, almonds, black currants, tomatoes, creamy caesar

ROASTED PEAR PANZANELLA | 15

baby arugula, gorgonzola dulce, candied pecans, caramelized shallots, vanilla vinaigrette

ADDs

grilled U-10 jumbo shrimp | 7 ea

toasted focaccia | 7

jumbo lump blue crab | 15

simple arugula salad | 8

falafel & tahini | 7

cheesy cheddar grits | 6

grilled or fried chicken | 8

bacon potato hash | 9

STANDARDS

CRAB FRIED SPAGHETTI | 32

jumbo lump blue crab, spicy tomato, chili hollandaise

KOREAN FRIED CHICKEN | 29

crispy sticky rice, pickled red onion, thai basil

FALAFEL BURGER | 15

tahini, feta cheese, pickled fresnos, herbs, hand cut russet fries

MALFALDE | 28

smoked pork sugo, wagyu meatballs, parmesan, basil oil

CACIO E PEPE | 29

hand cut spaghetti, jumbo shrimp, lemon zest

GARLIC NOODS | 15

hand cut spaghetti, butter, soy, fish sauce, parmesan, chives

GLUTEN FREE CAMPANELLE AVAILABLE +3

WOOD GRILL

WILD ISLE SALMON | 34

cheesy grits, caramelized shallots, salsa verde

WAGYU MEATLOAF | 28

bacon hash, peppercorn butter

TEXAS RIBEYE | MP

hand cut russet fries, cowboy butter

WAGYU BRISKET BURGER | 21

aged yellow cheddar, remoulade, smoked bacon, caramelized onions, hand cut russet fries

BRUNCHY

Saturdays 10:30am-2:30 pm

AMERICAN BREAKFAST | 15

fried eggs, potato hash, applewood smoked bacon, belgium waffle

SMOKED PORK SCRAMBLE | 16

potato hash, eggs, chili crunch, grilled focaccia

QUICHE LORRAINE | 16

gruyere, smoked bacon, arugula, black garlic aioli

AVOCADO CHILAQUILES | 17

tomatillo, black beans, pickled red onions, fried egg

LUMP CRAB FRIED STICKY RICE | 17

miso mayo, pickled red onions, chili crunch, fried egg

EGG SANDWICH | 16

crispy potato hash brown, aged white cheddar, bacon, sriracha mayo, arugula

CRISPY PORK BELLY BENEDICT | 17

grilled focaccia, crushed avocado, chili crunch, hollandaise

HOT HONEY CHICKEN & WAFFLES | 16

ranch, pickled red onions, cilantro

AGED WHITE CHEDDAR OMELETTE | 16

salsa verde, arugula

TWO EGGS YOUR WAY | 5
APPLEWOOD SMOKED BACON | 7

SWEETS

TOFFEE CROISSANT BREAD PUDDING | 15

salted caramel ice cream, toffee, sea salt

DARK CHOCOLATE MOUSSE | 15

orange zest, extra virgin olive oil, sea salt

ASK YOUR SERVER ABOUT OUR
NEXT FAMILY STYLE DINNER!