

Soups ✦ Salads ✦ Large Plates

Chicken Lemon Soup 8

ripped herbs | liaison

Roasted Red Pepper Bisques 8

san marzano | basil 2 ways | puffed
parmesan

Grilled Chicken Salad 16

artisan lettuce | feta | walnuts |
raspberry vinaigrette

Green Jacket Salad 12

romaine & iceberg | green onion |
parsley | tomatoes | toasted pita |
house dressing

Wedge Salad 12

sweet & spicy bacon | pickled onions |
cherry tomatoes | bleu cheese dressing

Steak Salad 18

beef tournedos | shredded mozzarella |
red wine demi glace | artisanal greens |
house dressing

Shellfish & Grits 22

bay scallops | shrimp | tabasco butter
polenta

Caesar 10

speck alto | aged parmesan | traditional
dressing

Pork Scallopini 18

artichokes | roasted red peppers | goat
cheese | wild mushroom demi

Croque Monsieur 14

grilled ham & cheese | bechamel | frites

Filet Tip Souvlaki 22

marinated tenderloin | greek salad |
tzatiki

Pimento Cheese Burger 16

slab bacon | brioche bun | frites

“At its core, being a chef isn’t just about cooking—it’s about hospitality. It’s about creating an experience, making people feel welcomed, cared for, and inspired through food. Every plate that leaves this kitchen is an extension of that belief. Thank you for allowing us to serve you.”

— Chef Justin Hayes