

## APPETIZERS

### FARM RAISED OYSTERS

Half or full dozen..... 12/24

### SHRIMP AND CRAB STACK

Blue crab, lemon aioli, poached shrimp, avocado puree, herb oil, sunflower sprouts ..... 19

### FROG LEGS

Fried Louisiana frog legs, mustard apple slaw, house serrano hot sauce ..... 17

### FRIED OYSTERS

Half dozen fried gulf oysters, crispy yellow grit cake, beef bacon, bordelaise ..... 15

### PORK BELLY

Pork belly, eggplant caviar, drunken mustard, crispy parsnips ..... 15

## SOUPS & SALAD

### RABBIT, SAUSAGE, AND MUSTARD GREEN GUMBO

Mississippi blue rice, green onions ..... 10

### SPINACH & FRIED OYSTER

Spinach, fried oysters, shaved red onions, warm bacon vinaigrette ..... 16

### FARM VEGETABLE SALAD

Shaved baby carrots, apples, celery, radish, apple cider vinaigrette..... 14

### WEDGE

Iceberg lettuce, bacon lardons, shaved radish, sweet corn, cherry tomatoes, creamy garlic dressing ..... 12

### BEET AND GRAIN SALAD

Pickled beets, quinoa, farro, green peas, tarragon emulsion..... 12

## ENTREÉS

### FRESH GULF FISH OF THE DAY

Chef's fresh selection of fish with sides..... MKT

### SWORDFISH

Grilled swordfish, fondant sweet potatoes, haricots verts green beans, sauce au poivre ..... 31

### SCALLOPS

Seared sea scallops, caramelized cauliflower, shaved red onions, cherry tomatoes, ginger vinaigrette ..... 34

### STUFFED QUAIL

Crawfish cornbread stuffed Manchester Farms quail, ham hock smothered mustard greens, apple gastrique.. 31

### FILET MIGNON

8oz Black Angus filet, smoked potato, mushroom and leek velouté, pickled leeks, bone marrow butter..... 42

### STEAK FRITES

Grilled painted hills hanger steak, French fries, salsa verde..... 33

### PORK CHOP

Pan seared center cut pork chop, fish sauce caramel glaze, lemon rice grits, baby bok choy, peach relish..... 32

## DESSERTS

### LEMON BUTTERMILK PIE

Lemon buttermilk custard, Chantilly cream, fresh berries..... 13

### CHOCOLATE POT DE CREAM

Chocolate custard, shortbread cookie..... 12

### LIME CHEESECAKE

Lime zest, graham cracker crust, meringue crumble..... 12

### VANILLA ICE CREAM

..... 9

### PEANUT BUTTER PRETZELCHOCOLATE CHIP ICE CREAM

..... 9

### STRAWBERRY SORBET

..... 9

## COCKTAILS

### THROUGH THE PORTHOLE

Cathead Vodka, St. Germain, pear simple syrup, lemon juice, Prosecco..... 14

### SEA SPRAY

Bombay Sapphire Botanical Gin, lemon-lime rosemary soda, grapefruit bitters..... 12

### THE INTIMIDATOR

Knob Creek Rye, Berto Rouge Vermouth, Angostura Bitters, Cherry Wood Smoke..... 16

### OLD MAN AND THE SEA

Flor de Cana 5yr Rum, Lime, Demerara..... 12

### MONSIEUR BASIL

Pearl Cucumber Vodka, Basil, agave nectar, lemon juice, Barritt's ginger beer..... 12

### HOLY MOLE

Knob Creek Rye, Ancho Chile Syrup, Blackstrap Bitters, Chocolate Bitters..... 14

### THE CURE

Gin, Hibiscus Grenadine, Lime..... 12

### O.B.M.G.T.

Gin, Fever-Tree Tonic, Mint, Grapefruit Peel..... 13

### THE HORSE WITH NO NAME

Del Maguey Vida Mezcal, Cap Corse Blanc, Campari..... 14

### ¡CLARO QUE SI!

Hornitos Plata Tequila, Luxardo Maraschino liqueur, Citric Acid, Topo Chico..... 14

## WINE BY THE GLASS

### SPARKLING/CHAMPAGNE

DOMAINE HENRI MAIRE "CUVEE JURASSIQUE" BRUT (Crémant de Jura)..... 14/61

GASTON CHIQUET TRADITION 1'ER CRU (Champagne)..... 25/120

TENUTA SANTOMÉ PROSECCO DOC (Treviso)..... 11/43

LOUIS DE GRENELLE SAUMUR BRUT ROSÉ (Loire Valley)..... 15/59

### WHITE

PINOT GRIGIO COLTERENZIO (Alto Adige) '18..... 12/47

RIESLING DREISSIGACKER TROCKEN (Rheinhessen) '17..... 11/43

WHITE BLEND GRAMONA GESSAMI (Penedés) '18..... 12/47

ALBARIÑO BENITO SANTOS (Rías Baixas) '18..... 9/35

GRÜNER VELTLINER HIRSCH "HIRSCHVERGNÜGEN" (Niederösterreich) '17..... 14/55

SAUVIGNON BLANC ELIZABETH SPENCER (Mendocino) '18..... 11/43

CHARDONNAY DOM. PERRAUD MACON VILLAGE V.V. (Burgundy) '17..... 10/39

CHARDONNAY JUSTIN GIRARDIN BOURGOGNE (Burgundy) '17..... 14/55

### ROSÉ

GONC ANNA (Stajerska, Slovenia) '18..... 12/47

### RED

PINOT NOIR MAISON ROCHE DE BELLENE (Burgundy) '17..... 14/55

PINOT NOIR CLOUDLINE (Willamette Valley) '18..... 15/59

BAGA DIRK NIEPOORT (Portugal) '18..... 11/43

NEBBIOLO VIETTI (Piedmont) '17..... 16/63

BLEND PARTY BARGE "OLD VINE RED" (Mendocino) '16..... 8/31

MONESTRELL JUAN GIL (Jumilla) '16..... 12/47

BLEND DOM. FONDRECHE VENTOUX (Cotes du Rhone) '17..... 10/39

BLEND IL BRUCIATO (Tuscany) '17..... 13/50

CABERNET SAUVIGNON REQUIEM (Columbia Valley) '16..... 15/59

CABERNET SAUVIGNON VON STRASSER "DIAMOND MOUNTAIN" (Napa) '16..... 25/99

## BEER

BOUNDARY TREE..... 8

YALLARHAMMER..... 8

CLASSIC SAISON..... 8

GOAT HILL GOLDEN ALE..... 6

WEIHENSTEPHANER- HEFE WEISSBIER..... 7

CHIMAY- GRANDE RESERVE..... 11

CLOWN SHOES- SPACE CAKE DIPA..... 7

EDMUNDS OAST- BOUND BY TIME IPA 16OZ..... 8

VICTORY- SOUR MONKEY..... 8

UNIBROUE- LA FIN DU MONDE..... 7

ROGUE- DEAD GUY ALE..... 7