



Menu

Bar Snacks

MARINATED OLIVE MIX 6

SCOTCH EGGS 10
Chorizo, Smoked Paprika Aioli

CHIPS & BLUE 7
Warm Potato & Stilton Cream

PIMENTO DEVILED EGGS 8
Benton's Bacon, Chive Aioli,
Frisee

BRUSSELS SPROUTS 7
Pancetta, Citrus, Black Pepper

HOUSE CUT STEAK FRIES 6
Smoked Sea Salt, Shaved
Parmesan

CRISPY OYSTERS 12
Pickles, Okra, Benton's Bacon Dip

Small Plates

CHICKEN COBB SALAD 16
Bibb & Iceberg, Avocado, Hard Boiled
Egg, Roasted Corn, Point Reyes Bleu
Cheese, Chipotle Ranch Dressing

CAESAR SALAD 12
Romaine, Roasted Tomatoes,
Anchovies, Parmesan Crisp,
Croutons
*Chicken 6 Shrimp 8 Steak 10**

SEARED TUNA SALAD 18
Roasted Cauliflower, Haricot
Verts, Olives, Red Peppers,
Oregano Vinaigrette

SPICY TUNA TARTARE* 16
Sesame Seed Oil, Red Onion,
Root Chips, Lime Aioli

SHORT RIB SLIDERS 14
Gruyère Cheese, Red Cabbage,
Mustard, Brioche

Small & Shareable

CHICKEN &
DUCK LIVER PATE 14
Local Honey, Country Bread

MINI LOBSTER ROLLS 19
Celery Hearts, Housemade Mayo

CHORIZO FLATBREAD 14
Roasted Avocado, Pico, Queso
Fresco

MARGHERITA FLATBREAD 14
Mozzarella, Cherry Tomato, Basil
Puree

MEATBALLS 14
Veal, Pork, Beef, Tomato Confit

ROASTED CHILI HUMMUS 14
Garlic Naan, Charred Cauliflower,
Cilantro

Large Plates

DOUBLE STACK BURGER* 16
Aged Cheddar, Tomato, Onion
Dip, Arugula

SEARED SCALLOPS* 34
Cauliflower Puree, Swiss Chard,
Pine Nut Agrodulce

HOT CHICKEN SANDWICH 14
Pepper Slaw, Pickles, Texas Toast

HANGER STEAK FRITES* 28
7 oz Hanger, Chimichurri, House
Cut Fries

CHARCUTERIE
& CHEESE BOARD 18
Local Cheese, Cured Meats,
Stone Ground Mustard,
Honeycomb, Grilled Sourdough

OYSTER PO'BOY 17
Jalapeño Remoulade, Shaved
Lettuce, Tomato, House Pickles

*These items may be offered undercooked or raw

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness