

# BAR FOOD 2:30PM-MIDNIGHT

## OYSTER ON A HALF SHELL\*

champagne mignonette 3 EACH

## WOOD FIRE GRILLED OYSTERS\*

half dozen, garlic-shallot butter 18

## SHRIMP COCKTAIL\*

lemon champagne whipped cream cheese, horseradish, tomato conserva 3 EACH

## HEARTS OF PALM

cornmeal fried, herb ricotta, roasted peppers, radish, chimichurri 12

## LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrones 16

## FLATBREAD

grilled, sour cream, red onion, fresh cheese, pear, arugula 13

## HAMACHI CRUDO

crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame 16

## BANG'S ISLAND MUSSELS\*

Boulevard pale ale, linquica sausage, hominy, whole grain mustard, baguette 15

## CRAB BISQUE

brioche crisps, pickled onion, king crab 12

## SHRIMP LOUIE SALAD

grilled romaine and shrimp, thousand island, egg, avocado, tomato 20

## COBB SALAD

roasted chicken, bacon, cucumber, goat cheese, tomato, egg, green goddess 17

## CHEESE PLATE\*

four local cheeses with accoutrements & artisanal bread 20

## DUO OF SLIDERS

house cured pastrami, short rib 14

## WAGYU BURGER\*

bbq rub, bacon jam, Green Dirt Farm fresh peppercorn cheese, fried onion, over easy egg 17

## SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera 15

## STEAK TARTARE\*

pine nut gremolata, shaved parmesan, egg yolk, chips 15

## TRIPLE COOKED FRENCH FRIES 8

CO-EXECUTIVE CHEF Kelly Conwell

CO-EXECUTIVE CHEF Spencer Knipper

CHEF DE CUISINE Mark Dandurand

\*These items may be served raw or undercooked.

Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness.

We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.