

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 gel, cocktail sauce

3 EACH

MUSHROOM CIGARS

crispy wrapped mushroom duxelles, creamy horseradish

12

LOBSTER GRATIN

garlic rolls, mascarpone cheese, parmigiano reggiano, lemon peel

14

TRIO OF SLIDERS

B.L.T., smoked house pastrami, buttermilk fried chicken

16

TUNA TARTARE*

sushi rice acting like tater tots, spicy aioli, caviar

12

HOUSE-MADE HUSHPUPPIES

fresh corn & crab spread, espelette chili, lime

10

CHEESE PLATE*

four local cheeses with accoutrements & artisanal bread

20

SH STEAK BURGER*

house waygu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries

17

FIRE-ROASTED WAGYU & LAMB MEATBALLS

medjool date agre doux, vadouvan curry emulsion, cilantro, fresh lime

17

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq

14

TRIPLE COOKED FRENCH FRIES

8

EXECUTIVE CHEF Joe West

EXECUTIVE PASTRY CHEF Kelly Conwell

CHEF DE CUISINE Spencer Knipper

*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.