

# 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

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.