

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, prosciutto, 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.