

Appetizers

FRIED ARTICHOKE Garlic Gremolata, Vegan Fresno Aioli **VV, GF** \$15

SOUTHERN FRIED SHRIMP Pepper Jelly, Cajun Remoulade \$16

HARISSA ROASTED BROCCOLINI Mint Yogurt, Pickled Onion, Toasted Almonds **V, GF** \$15

DUCK CROQUETTE Confit Duck, Leeks, Lemon Thyme Aioli \$17

JUMBO LUMP CRAB CAKE Lemon Aioli, Corn, Poblano, Herb Salad \$16

Soups & Salads

FRENCH ONION SOUP Crostini, Gruyère \$12

SIGNATURE SHE CRAB SOUP Jumbo Lump Crab, Chive Oil **GF** \$12

BEET + ARUGULA SALAD Red Onion, Tomatoes, Toasted Pistachios, Goat Cheese, Red Wine Vinaigrette **V, GF** \$14

MIXED GREENS SALAD Poached Pears, Pumpkin Seeds, Tomatoes, Cucumber, Honey-Dijon Vinaigrette **VV, GF, DF** \$14

CLASSIC CAESAR SALAD with Tender Romaine Leaves, Parmesan, Radish, and Croutons \$12 | Made Tableside \$15

Entrées

SPINACH GNOCCHI Toasted Pumpkin Seeds, Confit Tomatoes, Pumpkin Seed Oil **VV, DF** \$30

PAN SEARED CHICKEN Crispy Grit Cake, Sautéed Kale, Mushroom Pan Sauce \$32

MARKET FISH Spinach Velouté, Roasted Cauliflower, Sauce Diable **GF** Market Price

SPICED PORCELET CHOP Caramelized Leeks, Fingerling Potatoes, Crispy Brussels Sprouts, Five Spice Pork Jus **GF** \$44

RACK OF LAMB Butternut Squash Purée, Mustard Greens, Cherry Gastrique **GF** \$50

PAN SEARED 8 OZ. FILET MIGNON Pommes Boulangère, Charred Broccoli, Sauce Bordelaise **GF, DF** \$56

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness.*

VV Vegan **V** Vegetarian **GF** Gluten Free **DF** Dairy Free