

SALADS

CHESTERFIELD FARMS SPINACH SALAD 12

spinach, warm lardons, black pepper walnuts, Point Reyes blue cheese, Fifer Farms honeycrisp apples, blue cheese crumb, charred apple vinaigrette

MASSAGED KALE 12

Bulgarian feta, roasted cauliflower, leeks,
pickled shallots, crispy serrano ham,
lemon garlic vinaigrette

CAESAR 12

romaine hearts, fresh grana padano,
homemade croutons, house made creamy dressing

FULL SIZE SALAD ADDITIONS

pan seared jumbo scallops - add 22

grilled chicken breast - add 13

grilled jumbo shrimp - add 15

10 oz American Wagyu bistro steak - add 26

STARTERS

FRIED LASAGNA 15

crispy lasagna with fresh pasta, hand dipped ricotta, mozzarella, garlic, tomato, basil pesto, parmesan cream, house tomato sauce

WARM LEMON GARLIC HUMMUS 9

goat cheese, piquillo peppers, house made crackers & nan bread

BAKED OYSTERS 15

aged cheddar, honey chipotle, chimichurri, fresh lime

CALABRIAN SAUSAGE AND CHICKPEA STEW 10

topped with Grana cheese

WOOD FIRE OVEN BAKED BREAD 8

Fresh Baked everyday and served with olive tapenade & butter

FRESH CLAM STRIPS 14

spiced cracker crusted, jalapeno tartar

OYSTERS ROCKEFELLER 15

Chincoteague Salts, Gruyere cheese, spinach, anisette, bread crumb & bacon topping

BAKED HOUSE RIGATONI & LAMB MEATBALLS 15

Merguez sausage meatballs, fresh garlic rigatoni, house tomato sauce, hand dipped Ricotta, Mozzarella, Fontina, Pecorino, Castelverno olives

BUFFALO BRUSSELS 11

local brussel sprouts tossed in house buffalo sauce, side of blue cheese dressing

FAMILY STYLE TASTING BOARD AFTER (3PM) 50

3 normal LA portions of 3 cheeses,

3 normal LA portions of 3 cured meats,

seasonal accompaniments, house crackers, pickled vegetables, honey.

We will pick out the selection to keep it simple.

HOUSE MADE LEMON RICOTTA 14

seasonal fruit, Marcona almonds, honey, toast points

VEGAN HOUSE MADE CACIO E PEPE PASTA 12

fresh black pepper & spinach bucatini, cracked pepper, cashew & garlic sauce, vegan "cheese topping", vegan Mozzarella, kale chips

OYSTERS ON THE HALF SHELL

Chincoteague Salts - VA \$2.50

salty, local, clean brine

Shipwreck Selects - PEI \$3

medium brine, sweet, cool mineral finish

East Beach Blondes - RI \$3

deep cups, crisp brine, buttery sweet finish

CRISPY AHI TUNA POT STICKERS 15

brown butter ponzu, mushrooms, spicy kimchee, local radish

KUNG PAO CALAMARI 15

carrots, fennel, jalapeno, radish, sweet and spicy sauce, fresh lime

BAR SNACKS

Available after 3 at the bar only

fried pickles

onion rings

patatas bravas

CHICKEN LIVER PATE 14

cornichons, house made beer mustard, pink peppercorns

FLASH FRIED CALAMARI 12

our classic crispy version served with creamy horseradish chipotle sauce

MANCHEGO & MEMBRILLO 12

layered manchego cheese and quince paste, topped with Marcona almonds, local honey

PAN STEAMED MUSSELS 17

2 pounds of PEI mussels, aged chorizo broth, garlic, shallot, grilled bread, fresh herbs

SMOKED FISH BOARD 14

trout, ahi, salmon, beer mustard, creme fraiche, capers, onion, egg, house parmesan crackers

STEAK TARTARE 17

Wagyu teres major steak, green peppercorns, capers, Dijon, egg yolk, cornichons, toasted baguette

LUNCH COMBO

AVAILABLE 11:30 TO 4 EVERYDAY PICK 2 FOR \$11

Homemade Soup of the Day - creamy carrot soup topped with creme fraiche, herbs

Carolina Pork BBQ - served open faced with chipotle coleslaw

Caesar Salad - creamy dressing, house croutons, Grana cheese

Kale Salad - massaged in house

Daily Quiche - flaky crust - mushroom & leek

Pasta - fresh made pasta everyday- poblano cheese topped with bacon, cheddar, herbs

Vegetables - always fresh and local- broccoli & cauliflower with lemon garlic butter, caper, Pecorino cheese

Homemade Dip - French Onion with bread

HEARTIER FARE

VEGAN MEATLOAF 27

house made plant-based meatloaf, barbecue glaze, cauliflower mash, mushroom gravy, side spinach salad

ROTISSERIE CHICKEN AND DUMPLINGS 27

pulled rotisserie chicken, rich gravy, slippery dumplings, mixed vegetables, fingerling potatoes, buttermilk biscuit, kale salad

MUFFULETTA & CAESAR 22

all artisan meats to include Fra' Mani Capicola, Red Table Genoa Salami, Serrano Ham, Fra' Mani Mortadella, piled high on brick oven fired house bread, with Aged Sharp Provolone, Calabra Mozzarella, olive and chili relish, lettuce, garlic vinaigrette, warm dipping sauce, with side of house Caesar salad

10 OZ GRILLED AMERICAN WAGYU BISTRO STEAK 31

Wagyu steak, shishito peppers, cherry tomatoes, roasted fingerling potatoes, caramelized onions, sambal butter

16 OZ CERTIFIED ANGUS NEW YORK STRIP 38

local market veg, potato & parmesan croquette with truffle cream, melted herb butter

CAROLINA PORK BBQ 14

chipotle coleslaw, grilled bread, thick cut fries

DELUXE GRILLED CHEESE 16

house made spicy Calabrian sausage, pepper relish, Fontina & Pecorino cheese, spinach, house potato bread, thick cut fries

FRIED SHRIMP & GRITS 25

cheese & chorizo grits, roasted red pepper broth, grilled bread

SEARED SCALLOPS RISOTTO 32

mushroom, peas, shallots, garlic

WAGYU BURGER 16

Barber's cheddar, bread & butter pickle relish, beer mustard, chipotle ketchup, brioche, thick cut fries

SIDES

Market Veg 9

sautéed cauliflower and broccoli with lemon garlic butter, capers, Pecorino

House Made Cornbread 8

local honey butter & jalapeno bacon butter

Creamy Chipotle Coleslaw 6

just a tad spicy

Fries 7

our world famous thick cut

Fried Cauliflower 10

with capers and fresh lemon

Potato & Parmesan Croquette 11

with creamy truffle sauce

Jack Daniel's Roasted Mushrooms with Blue Cheese 12

finished with aged balsamic

Fried Cremini Mushrooms 9

served with Bourbon Jalapeno Aioli

DESSERTS

BREAD PUDDING 10

always seasonal and always delicious

HOUSE MADE DOUGHNUTS 10

our secret family recipe

ICE CREAM SANDWICH 14

2 sugared doughnuts, Chesapeake Bay Farms GOD BLESS THE QUEEN ice cream, bourbon caramel sea salt sauce

SINFUL CHOCOLATE BROWNIE 9

a rich flour-less chocolate brownie topped with vanilla bean ice cream and creamy chocolate sauce

SMITH ISLAND CAKE 9

ask your server for our daily selection