

## SOUP & SALAD

### **Soup du Jour | Market Price**

### **Beef & Basil Salad | 28**

Steak, Herbs & Greens Mix, Cucumber, Tomato, Red Onion, Crispy Furikake Rice Paper, Nuoc Cham Vinaigrette

### **Goat Cheese Caesar | 15**

Onion, Tomato, Egg, Crouton

### **Roasted Beet | 15**

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

## SALAD ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Tofu +10

## SIDES

Wagyu Fat Fries | 8

Wagyu Fat Fries w/ Truffle & Parmesan | 10

Beef Fat Potatoes | 8

Za'atar Cauliflower | 8

## SMALL PLATES

### **Burrata & Pickled Pear | 15**

Olive, Onion, Cucumber, Hot Honey Chili Crunch Vinaigrette

### **Milk & Honey | 15**

Burrata, Tupelo Honey, Pistachio, Crostini

### **Deviled Eggs | 14**

Celery, Onion, Caper

### **Crab Rangoon Cheese Sticks | 13**

Mozzarella, Surimi, Sweet Chili Sauce

### **Birria Hand Pie | 16**

Beef, Cheese, Chilis

### **Nutty Goat Flatbread | 15**

Pecan, Arugula, Prosciutto, Goat Gouda, Fig

### **Bacon Pimento Dip | 13**

Jalapeno, Cheese, Crostini

### **Szechuan Wings | 18**

Sesame, Cashews

### **Arancini | 14**

Risotto, Caramelized Onion, Pesto Aioli, Parmesan

## LUNCH

## LARGE PLATES

### **B.L.T. | 14**

Bacon, Lettuce, Tomato, Pecan Butter, Mayo, Croissant, Chips

### **Shrimp Po'boy | 16**

Corn Meal Battered, Lettuce, Tomato, Pickle, Crystals Burre Blanc, Garlic Baguette, Chips

### **McLobster | 24**

Lobster & Scallop Patty, Tomato, Lettuce, House Tartar, Chips

### **Chicken Cotija Sandwich | 15**

Breaded Chicken Breast, Guajillo Chorizo Sauce, Oaxaca Cheese, Cilantro Pistou, Chips

### **Curried Chicken Salad Sandwich | 14**

Japanese Curry Chicken, Lettuce, Tomato, Cherry, Almond, Celery, Mayo, Croissant, Kettle Chips

### **Italian Philly Dip | 18**

Steak, Mozzarella Cheese, Spicy Giardiniera, Baguette, Aju, Chips

### **Grilled Chicken Sandwich | 15**

Mozzarella, Arugula, Crispy Prosciutto, Kettle Chips

### **Salmon Grain Bowl | 21**

Seared Salmon, Greens Mix, Quinoa, Cannellini Beans, Poached Cherries, Almonds, Soy Sherry Vinaigrette

### **Steak Frites | 32**

Pepper Crusted Filet Mignon, Wagyu Fat Fries, Demi Glacè, Mixed Green Salad

### **Wagyu Burger | 28**

Two 4oz Patties, Roasted Mushrooms, Caramelized Onions, Smoked Gruyere Cheese, Mighty Mayo, House Mustard, Wagyu Fat Fries +\$2 For Truffle Fries

### **Farms & Purveyors we Partner with**

**Green Arrow Field Organics,**  
*Westville, FL*

**Kings Table Farms Chicken,**  
*Ponce de Leon, FL*

**Jerkins Angus Farm,**  
*Bristol, FL*

**Register Family Honey Farm,**  
*Freeport, FL*

**9 Line Farms, Full-blooded Wagyu,**  
*Bonifay, FL*

**Working Cow Dairy Farm,**  
*Slocomb, AL*

**Panhandle Organics Mushroom,**  
*Ponce de Leon, FL*

**Tidewater Grain Company,**  
*Oriental, NC*

*Bitterroot*

Menu prices reflect cash transactions

20% gratuity may be added to parties of 6 or more

**Executive Chef: Chadwick Donelson**  
**Chef de Cuisine: Dustin Gentry**

\*Consuming raw or undercooked meat, poultry, shellfish, seafood, and eggs, may increase Your risk of foodborne illness.