

## **Lunch - \$15**

### First Course

Buttermilk fried oysters, pickled okra, green tomatoes, corn, parsley, bleu cheese, and lemon vinaigrette

Fried squash, beach mushrooms, sage honey, whipped goat cheese, and pickled Fresno chili's (V)

### Second Course

Pulled pork sandwich with soppressata, zucchini pickles, fontina, Dijon aioli, and brioche

Orecchiette pasta with shitakes, leeks, almonds, parsley, lemon zest & parmesan (V)

## **Dinner - \$33**

### First Course

Crab bisque with green onion and EVOO

Buttermilk fried oysters, pickled okra, green tomatoes, corn, parsley, bleu cheese, and lemon vinaigrette

Fried squash, beach mushrooms, sage honey, whipped goat cheese, and pickled Fresno chili's (V)

### Second Course

Orecchiette pasta with shitakes, leeks, almonds, parsley, lemon zest & parmesan (V)

Crispy spiced shrimp with smoked paprika aioli, sticky rice, and baby Bok choy

Bone-in root beer braised short rib with sweet potato puree, and rainbow swiss chard with pancetta

### Third Course

Apple crisp with cinnamon ice cream

Lemon curd with fresh berries and pistachio dusted meringue