

# EAT DINNER

## FIRSTS

- Lobster Avocado** mango salsa, chili beurre blanc 15 <sup>gf</sup>
- Pimento Cheese** Tillamook cheddar, pickled red onion relish, toasted lavash 13 <sup>gf option</sup>
- Nachos** chicken or short rib, house-made beer cheese sauce 15
- P.E.I. Mussels** white wine, Spanish chorizo, garlic, cilantro, chili butter, grilled bread 12 <sup>gf option</sup>
- Asian Pig Wings** saké soy glaze, cilantro, gochujang aioli 18
- Tuna Tartare** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce 15
- Skewers** wood fired Moroccan spiced tenderloin, arugula, Mediterranean pico, tzatziki 14 <sup>gf</sup>
- Tempura Shrimp** blue cheese mousse, celery hearts, buffalo vinaigrette 13 <sup>gf</sup>
- Not-So-Standard Potato Chips** parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 12 <sup>gf option</sup>
- Charcuterie Board** three cured meats, two fresh local cheeses, pickled vegetables, lavash crackers 19 <sup>gf option</sup>
- Chicken & Sausage Gumbo** bay rice 8/12

- S** **Add grilled: chicken \$5, hanger steak \$7, salmon \$7**
- G&D** <sup>gf</sup> Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13
- Jackson** <sup>gf</sup> romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 9/14
- Fresko** <sup>gf</sup> artisan lettuce, berries, orange supreme, goat cheese, shallots, red wine vinaigrette 8/13
- Chopped Kale Caesar** <sup>gf option</sup> chopped kale, garlic croutons, red onion, bacon, shaved parmesan, anchovy vinaigrette 7/11

## sides to share

- PIMENTO MAC & CHEESE** 9
- SAUTEÉD GREENS** garlic, shallot, white wine 6
- ROASTED BRUSSELS SPROUTS** bacon lardons, shallots 8
- ROASTED YUKONS** olive oil, smoked paprika, oregano 6
- TRUFFLE POTATOES** cotija, chive 8
- GOAT CHEESE & CHIVE SMASHED RED POTATOES** 6

## PLATES

- Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado gravy 24
- Pan Seared Sea Scallops** <sup>gf</sup> spicy greens, bacon lardons, cauliflower gratin, leek & fresno chili relish 29
- Pan Seared Salmon\*** <sup>gf</sup> chickpea puree, broccoli rabe sauce, roasted red bell peppers, marcona almonds 26
- Fried Catfish** <sup>gf</sup> cornmeal-crust, hot pepper butter sauce, southern collard greens, mashed potatoes 20
- Golden Dragon Street Noodles** marinated tofu, rice noodles, julienne carrots, zucchini, sweet onions, jalapeños, thai coconut sauce, peanuts 21
- Burnt End Mac & Cheese** Dr. Smoke's BBQ butter, pimento cheese, fontina, chicharrón crumble 22
- Smoked Duck Carbonara** house-cut spaghetti, peas, parmesan, cured egg yolk 19
- Lobster Ravioli** Maine lobster filled pasta, escarole, roasted squash, sherry mascarpone creme, parmesan 29
- Grilled Airline Chicken\*** lemon & thyme brine, roasted potatoes, sautéed garlic swiss chard, lemon pan sauce 23
- Chicken and Waffle\*** blue corn waffle, spicy fried chicken, bourbon maple, red hot gastrique, vanilla butter 22
- Hanger Steak\*** goat cheese & chive smashed red potatoes, brussels sprouts hash, sweet demi-glace, crispy tobacco onions 26
- Filet\*** <sup>gf</sup> 7 oz, roasted red potato hash, cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce 35
- Wagyu Strip Steak** <sup>gf</sup> 12 oz., horseradish parsnip puree, tomato marmalade, micro chives 44

Jarid Ward, Executive Chef  
Thomas Pelkey, Regional Chef  
Stephen Molloy, General Manager  
Jeff Thrall, Regional Director



<sup>gf</sup> gluten free <sup>gf option</sup> - must request gluten free

\*\*These items may be served raw or under cooked.

\*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods. 091520

We grow our own super fresh, pesticide and herbicide-free: watercress, lettuces, mint, micro-greens, cilantro, scallions, basil, and edible flowers