

SMALL PLATES: 07/28/17

Pimento Cheese Fondue 12

Spinalis, tomatillos & fried artichokes, lemon brown butter 12

Celebrity Farms Goat's Cheese, peaches, arugula, smoked almond, white balsamic vinaigrette 10

Local Mushroom-Oyster Stew, madeira, cream, pancetta & parmesan 9

El Lote, Mexican street style corn, parmesan, lime juice & spicy mayonnaise 5

Shrimp & Crab Gumbo, okra, andouille & fragrant rice 8

Pulled Beef Wontons, Asian style, Chinese parsley & sweet Thai chile sauce 10

ENTRÉES:

Soft Shell Crab, prosciutto, cantaloupe, edamame, sprite-jalapeno dressing 2/ crabs 26

Ostrich Tenderloin, field peas, young carrots, grilled country ham, garlic puree 30

Cheshire Pork Chop, creamed local mushrooms(pink, grey & yellow oyster mushrooms), fried eggplant & white anchovy bagna cauda 25

B-Liner Snapper, pesto jasmine, green tomato-apricot pico de gallo, sweet red chile sauce 28

DESSERT:

Pistachio Creme Brûlée 9

Nutella Granola Tart 8

Wine Special: Picoul de Pinet 10/38

Le Charmel Rose, Cotes de Provence 7/26

Élevé Cabernet Sauvignon 8/32

Drink Special:

Bon Vivant, Monkey 47 gin, hot ginger syrup,

Aperol, Chartreuse, grapefruit, prosecco 10

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