

## ON THE BOARD

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### *Cheeses (1 oz serving)*

**Hopyard Ale 4**

Semi Soft - Herbaceous - Cow Milk

**Marisa 4**

Semi-Hard - Mellow - Sheep Milk

**Frisian Young Gouda 4**

Semi Hard - Mild - Cow Milk

**Ewe Calf to Be Kidding 4**

Soft - Sheep, Cow and Goat Milk

**Manchego 5**

Firm - Buttery - Sheep Milk

**Eight-Year Cheddar 6**

Semi Hard - Sharp - Cow Milk

**Midnight Moon 6**

Aged Six Months - Goat Milk

### *Charcuterie (1.5 oz serving)*

**Hot Capicola 4**

Clove - Juniper - Rosemary

**Casalingo 4**

Delicate - Pepper

**Chorizo 5**

Smoked Paprika

**Soppressata 5**

Spicy Nose - Black Pepper

**Prosciutto 5**

Light Salt - Sharp

**Finocchiona 5**

Fennel - Garlic

**Coppa 5**

Chili - Sea Salt

## IN THE BUCKET

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**Popcorn 4**

Salt & Vinegar - Curry

**Marinated Olives 6**

Parsley - Feta

**Hand-Cut Russet Fries 10**

Plain, Ginger Cardamom, Pistachio

Sauces: Ranch - Gochujang Aioli - Beer Mustard

## FOR THE TABLE

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**Pimento Cheese Hushpuppies 10**

Jalapeno Aioli

**Pea Hummus 10**

Mint Crema - Cucumber - Parsnip Flatbread

**Cucumber Roulade 12**

Avocado Coconut Mousse - Grilled Shrimp

**Olive Oil Trio 12**

Parmesan Herb - Chili - Tomato Garlic - French Bread

**Flatbread 12**

See server for daily preparation

## ON LAND

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**Duck Confit Empanadas** 12  
Jicama Slaw - Blueberry Balsamic Glaze

**Wagyu Burger** 14  
*See server for daily preparations*

**Devries Spare Rib** 16  
White Cheddar Mac - Roasted Peppers - Apricot BBQ - Taro Chips

**Grilled Hanger** 21  
Parsnip Tabbouleh - Grilled Tomato - Apple Basil Gremolata

## IN THE SEA

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**Hurricane Shrimp** 13  
Sweet & Spicy Sauce  
Best Wine Pairing: Syrah, *Cordivae "Lenore", Washington*

**Tuna Tacos** 14  
Raw Yellowfin - Avocado - Seaweed Salad

**Grilled Oysters** 17  
Thai Peanut - Bacon - Cilantro

**Seared Scallops** 24  
Celery Root Puree - Blistered Pea Salad - Smoked Trout - Orange Chili Brown Butter

**Raw Oysters**  
Dozen 28  
Half Dozen 16  
*See server for daily selection*

## FROM THE GARDEN

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**Marinated Goat Cheese** 9  
Arugula - Tomato Cous Cous - Grilled Cauliflower - Eggplant Croutons

**Avocado Black Bean Burger** 10  
*See server for daily preparation*

All bread products made in-house

Note: Parties of six or more may be subject to an automatic 18 percent gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Also includes off-menu items served on the premises.