



APPETIZERS

- Hummus Three Ways** Red Wine Fig, Sweet Potato, Chickpea Hummus with lightly pickled fresh veg and housemade vegetable chips, bread crackers 11
- Citrus Cooked Tuna** on a salt block with shaved asparagus slaw 15
- Grilled & Rosemary Smoke Finished Oysters** with blood orange, bird's eye pepper, bulls blood relish 12
- Deviled Eggs** four served with pickled green bean 7
- Steamed Mussels** with salumi, cherry tomatoes, asparagus and grilled bread 14
- Seasoned Shore Fries** with grilled watermelon ketchup {choice of Chesapeake or Sweet Red Curry or 7 Pepper Salt} 8
- Lobster Spaetzle Mac Balls** with red pepper aioli 12
- Fried Green Tomato** with pork belly and pimento cheese 11
- Cornmeal Fried Calamari** with vidalia onion, roasted tarragon beet butter and grated parm 13

SALADS

{add turkey chorizo 10 / steak 11 / shrimp 12}

- Beach Caesar** grilled red romaine, hop caesar, parm, flaked sea salt 12
- Shaved Asparagus** fennel, dill, kumquat, goat cheese, arugula, honey garlic lime dressing 13
- Roasted Beet and Gorgonzola** pickled stem, beet green, honeycrisp apple, candied bourbon walnuts, warm gorgonzola dressing 12

ENTREES

- Select Local Fish** sourced daily mkt
- Black & White Housemade Linguini and Clams** with seafood sausage, sea bean, tasso butter 19
- Seared Day Boat Scallops & Butterfly Pea "Purple" Risotto** with arugula oil, beet butter 33
{Parsnip Seared "Scallop" Vegetarian Option} 20
- Ginseng & Tea Brined/Grilled Pork Chop** with apple & juniper spelt pilaf, kimchi carrots, huckleberry gastrique 31
{Grilled Mushroom Vegetarian Substitute} 23
- T.A. Farms Turkey Chorizo** over butternut cornbread with foraged mushroom gravy, jalapeño jam, egg yolk 19
- Seafood Pot Pie** lobster, shrimp, scallop, and local fish topped with a flaky butter crust 30
- Hibiscus Braised Short Rib & Grilled Shrimp** with pickled celery leaf relish, tarragon beet butter, cracked grits with rosemary goat cheese, pistachio dust 32
- Hand Ground T.A. Farms Beef Burger** with the pines special sauce, crisp greens, cheddar, marinated tomato, fries 16

SHARED ENTREES

- Beef Fat Simmered & Seared Tomahawk Steak**
dry aged in house, whole roasted cauliflower, apple butter, bread, fries 75
- Free Range Organic Fried Chicken** broccolini with garlic and strawberries, warm sweet potato salad 45
- Whole Fish/Clam Boil** with vegetables, grilled bread mkt

SIDES

- Spaetzle Mac & Cheese** with toasted salumi 9
- Vegetable Chips** with ocean salts 7
- Seasonal Vegetable** mkt
- Berber & Honey Roasted Carrots** toasted pine nuts, yogurt 7
- Warm Sweet Potato Salad** 8

