



## Menu

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### Bar Snacks

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MARINATED OLIVE MIX 6

SCOTCH EGGS 10  
Chorizo, Smoked Paprika Aioli

CHIPS & BLUE 7  
Warm Potato & Stilton Cream

PIMENTO DEVILED EGGS 8  
Benton's Bacon, Chive Aioli,  
Frisee

BRUSSELS SPROUTS 7  
Pancetta, Citrus, Black Pepper

HOUSE CUT STEAK FRIES 6  
Smoked Sea Salt, Shaved  
Parmesan

CRISPY OYSTERS 12  
Pickles, Okra, Benton's Bacon Dip

### Small Plates

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CHICKEN COBB SALAD 16  
Bibb & Iceberg, Avocado, Hard Boiled  
Egg, Roasted Corn, Point Reyes Blue  
Cheese, Chipotle Ranch Dressing

CAESAR SALAD 12  
Romaine, Roasted Tomatoes,  
Anchovies, Parmesan Crisp,  
Croutons  
*Chicken 6 Shrimp 8 Steak 10\**

SEARED TUNA SALAD 18  
Roasted Cauliflower, Haricot  
Verts, Olives, Red Peppers,  
Oregano Vinaigrette

SPICY TUNA TARTARE\* 16  
Sesame Seed Oil, Red Onion,  
Root Chips, Lime Aioli

SHORT RIB SLIDERS 14  
Gruyère Cheese, Red Cabbage,  
Mustard, Brioche

### Small & Shareable

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CHICKEN &  
DUCK LIVER PATE 14  
Local Honey, Country Bread

MINI LOBSTER ROLLS 19  
Celery Hearts, Housemade Mayo

CHORIZO FLATBREAD 14  
Roasted Avocado, Pico, Queso  
Fresco

MARGHERITA FLATBREAD 14  
Mozzarella, Cherry Tomato, Basil  
Puree

MEATBALLS 14  
Veal, Pork, Beef, Tomato Confit

ROASTED CHILI HUMMUS 14  
Garlic Naan, Charred Cauliflower,  
Cilantro

### Large Plates

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DOUBLE STACK BURGER\* 16  
Aged Cheddar, Tomato, Onion  
Dip, Arugula

SEARED SCALLOPS\* 34  
Cauliflower Puree, Swiss Chard,  
Pine Nut Agrodulce

HOT CHICKEN SANDWICH 14  
Pepper Slaw, Pickles, Texas Toast

HANGER STEAK FRITES\* 28  
7 oz Hanger, Chimichurri, House  
Cut Fries

CHARCUTERIE  
& CHEESE BOARD 18  
Local Cheese, Cured Meats,  
Stone Ground Mustard,  
Honeycomb, Grilled Sourdough

OYSTER PO'BOY 17  
Jalapeño Remoulade, Shaved  
Lettuce, Tomato, House Pickles