



APPETIZERS

SUSHI GRADE TUNA CEVICHE

lime juice, cilantro, hot peppers, shallots **15**

HAND ROLLED VEGETABLE SPRING ROLLS

sweet & sour garlic sauce **9**

FRIED ANGELS ON HORSEBACK

gulf oysters, nueske's bacon, gribiche **14**

DUCK CONFIT FLATBREAD

goat cheese, fig chutney, balsamico **11**

AMERICAN WAGYU BEEF CARPACCIO

rocket, shaved parmigiana-reggiano, capers, anchovies, mustard sauce **14**

LOBSTER & SHRIMP " THERMIDOR"

creamy baked seafood gratin, crisp breadcrumbs **18**

SOUPS & SALADS

SHE CRAB SOUP

lump blue crabmeat, sherry cream, chives, crab roe **10**

CHEF'S SEASONAL SOUP OF THE DAY

7

ICEBERG "WEDGE"

cucumbers, cherry tomatoes, chopped bacon, red onions, buttermilk dressing **7**

ORGANIC MIXED LETTUCE SALAD

toasted walnuts, gorgonzola, muscadine vinaigrette **8**

LATE SEASON TOMATO SALAD

avocado, neuske's bacon, field peas, basil mayo, balsamico **10**

FARRO & ARUGULA SALAD

roast red peppers, black olives, pine nuts, feta **8**

ENHANCEMENTS

GRILLED CHICKEN 5

GRILLED SALMON 7

LUMP CRABMEAT 7

SEARED FOIE GRAS (30Z.) 15



SEA

includes two side items

HEALTHY GRILLED FISH OF THE DAY
- MKT. PRICE

GULF RED SNAPPER SAUTÉ
29

GRILLED WILD CAUGHT SALMON
22

LOW COUNTRY SHRIMP BOIL
25

PAN-SEARED JUMBO SCALLOPS
32

CHOOSE YOUR SAUCE

fresh herbs, olive oil
house-made tartar sauce
lemon beurre blanc

FARM

includes two side items

8OZ. CAB FILET
34

12 OZ. PRIME N.Y. STRIP
44

MARINATED FLANK STEAK
23

BERKSHIRE PORK CHOP
26

BRAISED LAMB SHANK
27

TANGLEWOOD CHICKEN BREAST
18

CHOOSE YOUR SAUCE

cabernet demi-glace
truffle butter
béarnaise

*STONE FIT- All entrees can be prepared healthy with low sodium, no sauce, and simple steamed vegetables

SIDES

FRENCH GREEN BEANS 6

FIELD PEA HOPPIN' JOHN 5

SUMMER SQUASH 5

BROCCOLINI 6

MASHED POTATOES 5

STONE GROUND GRITS 5

