



VEGETABLES & SMALL PLATES

Caesar Salad	15	Snapper & Pickled Chilies Tacos	19
gem lettuce, toasted panko, parmesan		cabbage slaw, herbed avocado aioli, cilantro	
<i>Add grilled shrimp \$8 Add grilled chicken \$6</i>			
Roasted Glazed Carrots	16	Seared Sea Scallops & Saffron Risotto	25
citrus glaze, whipped ricotta & feta, coffee, granola, mint		piri piri sauce, micro greens	
Brussel Sprouts	14	Grilled Local Oysters (6)	18
spiced pumpkin seeds, agave		sake granita, lemongrass oil, chilies	
Charred Broccolini	16	Fennel Salad	15
whipped ricotta, chilies, garlic, lemon zest, evoo		herbs, citrus vin, pear, toasted panko & capers	
Manmita's Black Rice & Crab Balls (4)	21	Curry Dumpling Soup	17
crab, old bay crème		butternut squash, charred okra, spices	
Grilled Lamb Skewers	24	Salt Roasted Beet & Citrus Salad	15
lamb tenderloin, berbere spice, spiced yogurt, red onion, herbs		whipped cheese, dukkah, mint, citrus vinaigrette	
		Grilled Bread	8

SANDWICHES

SERVED W/ HANDCUT FRIES

Fried Chicken Sandwich	19
pickles, cabbage slaw, house sauce	
ChowTime Cheeseburger	23
domestic wagyu, onion jam, aged cheddar, gem lettuce, plum tomato	
Fish Sandwich	22
fish of the day, lettuce, tartar, dill, hot pickles	

KIDS KITCHEN

All Natural Chicken Fingers & Fries	13
Spaghetti Alfredo	15
add shrimp +7	
Small Caesar Salad	8

MAINS

14oz Prime Ribeye	41
parsnip, spinach, black pepper sauce	
Salmon & Fregula in Red Sauce	33
tomatoes, chiles, herbs	
Halibut Fillet	31
smoked corn puree, charred corn salad, fennel	
Grilled Spicy Shrimp & Grits	24
Spiced & Smoked Half Bird	27
potatoes, brown sauce, chili honey, radishes, lemon zest	
Seasonal Vegetable Fried Rice (spicy)	21
Braised Short Rib	31
black garlic & potato purée, bok choy	

SWEETS

Please ask your server about our options

PASTA

Fettuccine Mushroom Bolognese	25
Ravioli	XX
smoked mushroom, ricotta, spinach, sage & thyme beurre blanc, toasted panko	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% gratuity added to parties of 6 or more

Executive Chef: Damon "Daye" Sawyer, Pastry Chef: Leah Jones



CLASSIC & CRAFT COCKTAILS

The Dirty Goose	18	Brooklyn Swine	15
Grey Goose Vodka, Filthy Olive Brine, Bleu Cheese Stuffed Olives		Whistlepig, Caffo maraschino, Noilly Prat, Orange Bitters	
Smoked New Fashion	16	Holidays In Jamaica	16
Angel's Envy Bourbon, Bitters, Orange		Hibiscus, Brandy, Giffard Passion Fruit, Apple Pommeau, Spiced Syrup, Fresh Fruit	
Lions Punch	17	Carrot Top	16
Diplomatico Rum, Pineapple, Patrón Citronge, Lime, Lychee		Highclere Castle Gin, Aperol, Carrot Juice, Agave, Fresh Lemon Juice, Cardamon	
Tea Time	14	My Last...	15
Chamomile-Infused Fifth State Gin, Rokeys, Noilly, Fresh Mint		Illegal, Genepy, Fresh Lemon Juice, Maraschino	
Apple a "Daye"	16	Just Peachy Martini	18
Hanson Meyer Lemon Vodka, Sour Apple Pucker, Lemon Oleo Syrup, Fresh Lemon Juice		44 North Vodka, Ginger Syrup, Fresh Lemon Juice	
Uncle Perfect	18		
Uncle Nearest 1884, Noilly Prat, Rubino, Chocolate Bitters - Smoked Manhattan			

MOCKTAILS

29 Pine & Ginger	12	Not Just Carrot Juice	12
Pineapple, Ginger, Lemon, Ginger Beer		Carrot Juice, Oat Milk, Spices, Vanilla, Almond Orgeat (add stout or rum or both for \$5)	
Rosemary's Lemonade	12	Health & Wealth	12
Rosemary, Lemon, Honey, Black Cherry		Hibiscus, Spiced Syrup, Ginger, Apples, Pineapple Juice	

WINE BY THE GLASS

WHITE		RED	
Prosecco, La Marca, Italy	13 (split)	Pinot Noir, OPP Mason Noir, OR	16/58
Pinot Grigio, Bortoluzzi, Gradisca d'Isonzo, IT	14/52	Beaujolais, L'Ancien Vieilles, Burgundy FR	15/50
Chardonnay, Goldschmidt Singing Tree, Russian River Valley, CA	15/54	Malbec, De Combel La Serre, Southwest FR	14/48
Picpoul de Pinet, Feline Jourdan, Languedoc, FR	15/50	Toscana, San Polo Rubio, Tuscany, Italy	14/48
Sauvignon Blanc, Mooiplaass, Stellensboch, Africa	13/48	Chenançon, Colline de l'Hirondelle "Cocolilco", Languedoc, FR	14/52
		Cabernet Sauvignon, Hess Maverick, Paso Robles, CA	15/54

WINE BY THE BOTTLE

Pinot Gris, Maison, Noir, OR	45	Chardonnay, The Hilt, Santa Barbara, CA	92
Sauvignon Blanc, Mt. Riley, New Zealand	48	Cabernet Sauvignon, Grounded by Josh Phelps, CA	55
Sauvignon Blanc, Isabelle Garrault, Sancerre, FR	80	Syrah, Equinoxe Crozes Hermitage, Rhone Valley, FR	62
Chenin Blanc, Noble Hill, South Africa	50	Bordeaux Gran Cru, Ch. Lassague, Bordeaux, FR	90
Riesling, Von Winning, Pfalz, Germany	50	Taurasi di Avellino, Kapemort, Tuscany, IT	76

BEER

Coors Light	Lagunitas IPA	Heineken	Prestige
Bud Light	Dog Fish 60 Minute IPA	Guinness	Red Stripe
Brooklyn Lager	Captains Daughter IPA	Corona Extra	Presidente
Blue Moon	Two Roads IPA	Modelo	High Noon