

STARTERS

PULPO 19

braised octopus, chorizo, fingerling potato, herbs

PIMENTO CHEESE FRITTERS 10

pepper jack, cheddar, pepper jelly

CHICKEN LIVERS 14

crispy fried, buttermilk ranch, pickled veggies

BEEF CROQUETTES 19

braised beef, queso fresco, panko, cilantro goddess, pickled red onion, radish, and guajillo sauce

ARTICHOKE 17

long stem hearts, rice flower, lemon caper aioli

TUNA POKE 15

ahi tuna, soy, sambal chili paste, shaved onion, avocado, cilantro, crispy wonton*

CRISPY FRIED OYSTERS &

BRUSSELS 16

cornmeal crusted gulf oysters, shaved brussels, chili honey glaze, sambal aioli

DEILED EGGS 15

yard eggs, crispy berkshire pork belly, steen's cane vinegar aioli

CRAB & BRIE FONDUE 17

gulf coast blue crab, creamy brie, herbed baguette

FRESH SHUCKED OYSTERS MKT

gulf coast or market, cane vinegar mignonette, horseradish, cocktail sauce, sold by the dozen only*

SOUPS, SALADS & SANDWICHES

CHICKEN & SAUSAGE GUMBO 12

dark roux, holy trinity, file, andouille sausage, roasted chicken

SHE CRAB SOUP 15

low country classic, sherry, jumbo lump crab, boiled egg

LOCAL GREENS 10

mixed greens, radish, carrots, queso fresco, sesame honey serrano chile vinaigrette

PEA SHOOT SALAD 14

baby pea shoots, arugula, cured egg, radish, benne seeds, buttermilk ranch

TOMATO CRAB STACK 22

fried green tomato, jumbo lump crab, arugula, steen's cane syrup vinaigrette

OYSTER CAESAR 16

romaine hearts, chipotle anchovy dressing, cornmeal crusted flash fried oysters, parmesan, croutons

ENDIVE SALAD 16

red endives, celery, golden raisins, spiced pecans, blue cheese, granny smith apple vinaigrette

HUCKLEBERRY FARM BEETS 14

oven roasted beets, goat cheese, lemon, olive oil, pistachio, herbs, pickled onion

CHICKEN BISCUIT 12

add an egg \$2

fried chicken, cheddar chive biscuit, cheddar, bacon gravy

F&T BURGER 16

80/20 ground beef, cheddar, IPA mustard, lettuce, tomato, onion, pickles, bacon, fries

KENTUCKY COLONEL 15

boneless fried chicken thigh, cheddar, pimento cheese, onion, spicy pickles, mississippi comeback sauce, fries

SLOPPY TIDES 15

cornmeal crusted cod, coleslaw, chipotle anchovy aioli, onion, pickles, fried egg, fries

ENTREES

CHILAQUILES 13

fire roasted tomato salsa, corn tortillas, shredded cheese, avocado, queso fresco, fried egg

BREAKFAST FLAUTAS 14

corn tortilla, roasted chicken, salsa verde, queso fresco, breakfast potato, sunny side eggs

B&G 16

buttermilk cheddar biscuits, momma's classic style gravy, bacon, sausage, breakfast potato

AVERAGE JOE 14

2 eggs your way, breakfast potato, bacon, sausage, toast

BLUEBERRY GINGER PANCAKES 15

blueberries, fresh ginger, blueberry compote, maple whipped cream

SCOTCH EGG 17

chorizo wrapped soft boiled egg, breakfast potatoes, refried black beans, salsa verde, queso fresco, onion, serrano chile

AVOCADO, BLUE CRAB,

YARD EGG 15

wheat bread, avocado salsa, jumbo crab cocktail, poached eggs, hollandaise, breakfast potato

BELLY HASH 16

braised pork belly, roasted peppers, potato, guajillo sauce, monterey jack cheese, serrano chile, fried eggs

SCALLOPS 33

creamy shrimp and crab risotto, chive, beurre blanc

REDFISH 31

spiced cracklin' crusted, hoppin' john, roasted okra, tomato, lemon butter

Served Saturday & Sunday

10am-3pm

BRUNCH

Max split checks 4 per party. Split plate charge \$5.

**Consumption of raw or uncooked foods can cause or increase your risk for food born illnesses.
20% gratuity will be automatically included for parties of 6 or more.*