

starters

CREAMY CORN CHOWDER

garden chives
eight

YELLOWTAIL HAMACHI CRUDO

nasturtium, serrano chili, scallion, cilantro, ginger-lime marinade
thirteen

JUMBO LUMP BLUE CRABCAKE

hass avocado, shaved asparagus, french radish, grapefruit-tangerine vinaigrette
fourteen

SALAD OF WATERMELON AND GREEK FETA CHEESE

crispy prosciutto, sunflower sprouts, red onion, mint, oregano vinaigrette
twelve

SALAD OF SEVEN WONDERS

quinoa, kale, edamame, cucumbers, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette
eleven

J. T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

meyer lemon-ginger remoulade
twelve

GRILLED HEARTS OF ROMAINE LETTUCE

italian cherry tomato, aged balsamic, creamy parmesan dressing
ten
add chicken, salmon, or shrimp
five

SIDES

hickory smoked bacon, conecuh sausage, yukon gold hashbrowns, mcewen creamy grits, fried green tomatoes,
waffle & maple syrup, doughnut holes, seasonal fruit
five

entrées

FRIED GREEN TOMATO BENEDICT

poached eggs, braised pork shoulder, hollandaise
s i x t e e n

KOREAN BARBEQUED PORK AND EGG FRIED RICE

cabbage, peas, carrots, cilantro, ginger, scallions
f o u r t e e n

PAN SEARED NORTH CAROLINA RAINBOW TROUT

creamy yellow corn risotto, english pea, tuscan kale, black summer truffle
s i x t e e n

CAST IRON CORNED BEEF SHORT RIB HASH AND FRIED EGGS

yukon gold hashbrowns, sweet onions, peppers
f i f t e e n

GRILLED ASIAN SPICED SALMON BOWL

basmati rice, sriracha slaw, citrus segments, yuzu ponzu
f i f t e e n

TWICKENHAM ORIGINAL

three eggs any style, artisan sausage, bacon, roasted potatoes, wheat berry bread
e i g h t e e n

FRIED CHICKEN AND BUTTERMILK WAFFLE

bourbon maple syrup, saw mill gravy
f i f t e e n

DOUBLE-STACKED WHITESELL FARMS WAGYU BEEF BURGER

farm egg, fried green tomato, bacon, lettuce, smoked cheddar cheese, french fries
s i x t e e n