

s t a r t e r s

SOUTHERN SEAFOOD CHOWDER

clams, shrimp, gulf fish, applewood bacon, smoked heirloom tomatoes
t w e l v e

GRILLED HEARTS OF ROMAINE LETTUCE

charred cherry tomato, aged balsamic, creamy parmesan dressing
t h i r t e e n

CORNMEAL CRUSTED APALACHICOLA OYSTERS

tomato-horseradish remoulade
f i f t e e n

SOUTHERN FRIED GREEN TOMATOES

red pepper aioli, cotton row hot sauce
t w e l v e

TRUFFLED FRENCH FRIES

aged parmesan, hickory aioli
n i n e

ARTISANAL CHARCUTERIE AND CHEESE BOARD

cured olives, nuts, pickled vegetables, dried fruits, stone ground mustard
e i g h t e e n

features

JUMBO LUMP BLUE CRAB CAKE
tomato chutney, celery root remoulade
twenty two

ROASTED BEET SALAD
goat cheese, arugula, toasted walnuts, provençal vinaigrette
fourteen

TARTARE OF AHI TUNA
fuji apple, shishito peppers, yuzu, kosho
sixteen

MANCHESTER FARMS BOURBON LAQUERED QUAIL
braised napa cabbage, charred satsuma, pecans
sixteen

CRISPY PORK BELLY RISOTTO
garlic chips, pea shoots, bourbon gastrique
sixteen

entrées

ROCK SHRIMP AND CRAWFISH STUFFED ATLANTIC FLOUNDER
carolina dirty rice, grilled okra, aji amarillo sauce
thirty-six

PAN SEARED GEORGES BANK SEA SCALLOPS
parmesan risotto, braised fennel and leeks, pink grapefruit
thirty-five

ROASTED PATAGONIA KING SALMON
parsnip puree, apple and kale salad, green peppercorn beurre blanc
thirty-five

PORCINI AND TRUFFLE MUSHROOM RAVIOLI
shaved porcini, beef short rib, aged parmesan, marjoram
twenty-eight

COFFEE CRUSTED BROKEN ARROW RANCH VENISON CHOP
sweet potato gnocchi, swiss chard, foraged mushrooms, port wine sauce
forty-five

BRAISED BLACK ANGUS BEEF SHORT RIBS
creamy yellow grits, balsamic-portobello mushroom, arugula, blistered tomato
thirty-eight

8 OZ BLACK ANGUS FILET MIGNON
battered mashed potatoes, broccoli rabe, foraged mushrooms, bordelaise sauce
forty-seven

COTTON ROW 8-OUNCE WAGYU BURGER
foie gras, crispy pork belly, brie, black truffle aioli, parmesan fries
twenty-eight