

APPETIZERS

settle in with some of our fan favorite southern starters

CLASSIC BUTTERMILK BISCUITS <i>honey butter, house-made jam</i>	10	DEVILED EGGS <i>dill, chives, smoked trout roe</i>	14
SMOKED BEEF BRISKET BISCUIT <i>house-made bbq sauce</i>	10	FRESH PREMIUM COLD WATER OYSTERS <i>granny smith apple, fresh horse radish root, lemon olive oil</i>	18
CRISPY CHICKEN BISCUIT <i>pepper jelly</i>	9	WARM FARMER'S CHEESE & WATERMELON <i>lemon oil, sea salt</i>	8
MAPLE HAM BISCUIT <i>sharp cheddar cheese, bourbon maple syrup</i>	10	CRAB CAKE <i>lump crab, black pepper sauce, cold pressed pickles</i>	23
CHARCUTERIE & CHEESE <i>salumi and heritage breed aged hams, cheeses and house-made sauces</i>	36	BURNT ENDS <i>beef brisket, blue cheese fondue, tater tots, pickled chiles</i>	22
FRIED GREEN TOMATO & CRISPY PORK BELLY 14 <i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i>			

SALADS

ADD TO ANY SALAD

chicken 10 pork belly 10 shrimp mp

ARUGULA SALAD <i>sharp cheddar cheese, apples, cornbread croutons, red onions house-made moonshine raisins, cider vinaigrette</i>	16	THE WEDGE <i>house-smoked pork belly, avocado, butter lettuce, charred corn heirloom tomatoes, house-made buttermilk ranch dressing</i>	18
BUTTER LETTUCE & GRILLED MANGO SALAD <i>char-grilled mango, smoked pecans, tomato, onions benne seed dressing</i>	18	CHARRED SHISHITO CAESAR <i>pistachio, crispy capers, cucumbers, tomatoes lemon thyme truffle caesar dressing</i>	16

ENTRÉES

SHRIMP 'N' GRITS <i>seared shrimp, roasted tomatoes, aged country ham, red onions stone ground polenta, chicken jus</i>	39	THE GREAT AMERICAN BURGER <i>short rib, brisket, and chuck blend, house smoked pork belly, american cheese house pickles, special sauce, house fries</i>	26
SHORT RIB <i>bone-in beef short rib, cauliflower mashed potatoes, pickled petite vegetables</i>	45	COLLARD GREEN CARBONARA <i>house-smoked pork belly, pappardelle pasta, parsley, parmesan</i>	28
ST. LOUIS STYLE PORK RIBS <i>cider glaze, green apple slaw</i>	42	SKILLET SEARED SNAPPER <i>red snapper, panko fried egg, caramelized ginger, coconut broth</i>	38

WAGYU SIRLOIN STEAK 45 per 100g
100% australian wagyu, thai chili chimichurri
create your own Surf & Turf with your choice of crab cake or seared prawns 22

THE BIRD

Our chicken is all natural, never treated with hormones or dyes, and that is just the beginning! Our labor of love begins with a 27-hour brining process, then we dredge it in our secret recipe of spices and flour, followed by the final step of frying to perfection.

LEWELLYN'S FINE FRIED CHICKEN 35
1/2 of our famous bird served with honey hot sauce



HERB ROASTED BIRD 35
roasted poblano, green tomato salsa verde

CHICKEN 'N' WATERMELON 'N' WAFFLES 45
*honey hot sauce, chilled spiced watermelon
sharp cheddar cheese waffle, bourbon maple syrup*

CHEF'S TASTING SET MENU

\$65 per person ++

Choose one appetizer, salad,
entree & dessert.
Includes one non alcoholic beverage,
coffee or tea.

\$10 ++ Supplement
Charcuterie & Cheese
Chicken 'n' Watermelon 'n' Waffles
Peach Cobbler

\$55 ++ Supplement
Wagyu Sirloin Steak

SIDES & SNACKS

MACARONI & CHEESE <i>five artisanal cheeses, crispy herb crust</i>	14	SKILLET CORNBREAD <i>sharp cheddar cheese, bacon, jalapeño, honey butter</i>	10
CAULIFLOWER MASHED POTATOES <i>whipped with roasted garlic</i>	12	COOL RANCH CUCUMBER SALAD <i>baby tomatoes, pickled sunburst onions</i>	10
GRITS <i>stone ground polenta, sharp cheddar cheese</i>	12	COLLARD GREENS <i>cider vinegar & pork cracklins</i>	12
HOUSE FRIES <i>house-made buttermilk ranch, bacon salt</i>	10	SOUTHERN COLE SLAW <i>crispy chicken skins</i>	10
SPICED WATERMELON <i>mint, lemon, lime</i>	12	CRISPY BRUSSELS <i>spiced honey</i>	12

Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

DINNER