



STARTERS

Charcuterie, assorted cured meats, imported cheeses, crostini \$20 (*for two*)

Smoked Salmon Board, dill sauce, capers, red onion, crostini \$14

Fried Green Tomato, remoulade, bacon pimento cheese \$10

Cornmeal Fried Calamari, curry mayonnaise \$12

Seared Hanger Steak, avocado, kimchi vinaigrette, mint \$13

Pan Seared Scallops, chorizo carbonara, lemon butter sauce \$13

Asian Chicken Lollipops, mixed greens \$12

Maryland Crab Cake, corn and black-eyed pea succotash, Old Bay remoulade \$12

SOUP AND SALAD

She Crab Soup \$6/\$9

Fall Vegetable Panzanella Salad, arugula, Native Son root vegetables, blistered tomatoes, goat cheese, ciabatta, red wine honey vinaigrette \$10

Iceberg Wedge, Laurel bacon, cherry tomatoes, buttermilk blue cheese dressing \$9

Fried Oyster Salad, Native Son spring mix, heirloom tomatoes, Laurel bacon, lemon dijon vinaigrette \$13

ENTREES

Maine Lobster Pappardelle, house pasta, roasted corn, leeks, scallion, tarragon cream broth \$30

Steak Frites, house-made steak sauce, truffled Parmesan fries \$24

Long Island Duck Breast, sweet potato puree, carrot, pomegranate demi \$31

Norwegian Halibut, lobster risotto, winter vegetables, lemon beurre blanc \$36

Pan Seared Salmon, sweet pea risotto, local vegetables, pea puree \$26

8 oz Filet Mignon, potato dauphinoise, local vegetables, bordelaise \$36

Springer Mountain Brick Chicken, crispy chicken, mashed potatoes, local vegetables chicken jus \$24

Coffee Rubbed Pork Chop, cheddar Grit Girl grits, local vegetables \$24

