

SHARE & SHARE ALIKE

GF EAST END WINGS \$12
SMF chicken, brined, dry rubbed and wood-fire grilled

CRAB CAKES \$15
Fresh jumbo lump crab, arugula, cous cous & pickled onion salad, garlic oil, lime compound butter

*** OYSTERS** \$15 \$30
ROCKEFELLER
Collard greens, bacon, cream, grilled lemon

CALAMARI \$13
Lightly breaded and fried, house marinara, blue cheese tzatziki, feta

FRIED GREEN TOMATOES \$8
Herbed goat cheese, pico de gallo

GF PORK FONDUE \$10
Cream cheese, queso, brie, Blowin Smoke smoked pork, bacon, chroizo, pork rinds

CRISPY LOBSTER TAIL \$14
Skewered and tempura fried, jicama slaw, blue cheese tzatziki, spicy honey mustard

WAFFLE CHIPS \$6
Crispy waffle chips, truffle-balsamic, grated parmesan

SANDWICHES

++ALL SANDWICHES SERVED WITH SEASONED FINGERLING FRIES. SUBSTITUTE A SMALL SALAD FOR \$2

*** THE ENTELMAN** \$12
Savannah River Farms beef and brisket burger, onion & ale ragout, smoked cheddar, lettuce, tomato, Baker's Pride sesame seed brioche bun

ASIAN FLANK STEAK* \$12
Hunter Cattle flank, romaine, red onion, wasabi & siracha mayo, house-made teriyaki and wasabi-soy glaze, baguette

WOOD-FIRED CHICKEN . . . \$12
SANDWICH

Ohio maple-dijon glazed Springer Mountain chicken breast, Bootleg Farms Gruyere cheese, Hunter Cattle jowl bacon, lettuce, tomato, Baker's Pride poppy seed brioche

HEIRLOOM TOMATO* \$8
Spinach, cracked pepper, herbed aji-pepper aioli, sourdough



DINNER

ENTRÉES

*** CATCH OF** **MKT PRICE**
THE DAY
Seasonal selection of fresh fish and accompaniments. Ask your server for details

*** FILET OSCAR** \$28
Wood-fire grilled filet of beef, Provision potatoes, grilled asparagus, crab cake, béarnaise

HORSERADISH \$20
CRUSTED SALMON
Israeli couscous, grilled asparagus, maple-Dijon

SPINACH CREPES \$18
Roasted veggie ratatouille, dressed greens, roasted garlic paste

CAJUN SHRIMP AND \$20
VEGGIE FETTUCINI
Heirloom cherry tomatoes, shallots, mushrooms, asparagus tips, parmesan cream

GF GRILLED PORK CHOP . . . \$24
Bone-in pork chop, 5-cheese mac & cheese, balsamic-grilled veggies, maple demi-glaze

SOUPS & SALADS

ADD GRILLED CHICKEN, SALMON, GRILLED SHRIMP OR CHICKEN SALAD FOR \$5 OR CRAB CAKE FOR \$7

NEIL'S FRENCH ONION \$5
SOUP*
Traditional, house-cROUTONS, smoked provolone

SOUP DU JOUR* \$5
Ask your server for details

GF HOUSE SALAD* \$10
Fresh greens, red onions, tomato, bacon, croutons, creamy house dressing

GF CAESAR* \$10
Romaine hearts, house-made croutons, pecorino romano, cracked pepper

GF SPINACH & RASPBERRY* \$10
Red onion, almond-crust brie, fig vinaigrette

GF JICAMA & \$10
WATERMELON*
Mixed greens, toasted almonds, Bootleg Farms feta, sherry vinaigrette

ON THE SIDE

GF SWEET POTATO, BACON . . . \$6
& BRUSSELS SPROUT HASH

GF BALSAMIC GRILLED \$6
VEGGIES

5-CHEESE MAC & \$6
CHEESE

GF GRILLED ASPARAGUS . . . \$6
Lime compound butter

GF PROVISION POTATOES . . . \$6

*** CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**

GF MENU ITEMS ARE GLUTEN-FREE. WE DO NOT HAVE A DEDICATED GF FRYER.