

LIGHT FARE

TEMPURA CAULIFLOWER 15
thai chili thai glaze / everything seasoning

FRIED BRIE 16
roasted garlic crostini / apricot jam /
beet juice / pistachio and graham cracker
crumble

GRILLED SWORDFISH TACO 17
avocado crème / mango salsa /
fried flour tortilla

HOUSE BRINED WINGS 14
buffalo / blackberry bourbon BBQ /
texas rub / hot honey

DIP TRIO 14
hummus / olive tapenade / smoked
pimento cheese / pita bread scoops

GRILLED FILET 18
MIGNON SKEWERS
green tomato kimchi / peanut gremolata

FRENCH ONION SOUP 12
toasted croutons / twin cheese gratin

CAESAR SALAD 10
romaine heart / parmigiano romano /
house seasoned croutons

STEAK HOUSE SALAD 20
grilled filet mignon / romaine &
watercress / cucumber / tomato /
smoked cheddar / croutons /
apricot horseradish vinaigrette

GRILLED NEW YORK 18
STRIP GYRO
grilled new york strip steak, warmed
pita, red onion, tomato, feta tzatziki
sauce served with a side of hummus,
carrots, and cucumbers

CHARRED BROILED 16
ANGUS BURGER
smoked pimento cheese / LTO /
brioche bun / fries

SIGNATURE DISHES

SMOKED SEABOARD 32
BABY BACK RIBS

all natural - non antibiotics / tain fries /
green tomato and cucumber salad /
blackberry bourbon BBQ

SHRIMP N GRITS 24
grilled shrimp / southern green pea
succotash / tasso ham /
smoked cheddar

CARIBBEAN JERK CHICKEN 24
coconut rice / mango salsa /
fried plantain

HEREFORD 1881 32
NEW YORK STRIP STEAK
mushroom & pepper hash /
kaleidoscope carrots / stout demi

MUSHROOM RISOTTO 21
soy-roasted maitake / white wine risotto /
wasabi pea gremolata

GRILLED SWORDFISH STEAK 28
watercress & tricolor quinoa salad /
blood orange supremes / blood orange
gastrique

RIB & WING PLATTER 26
smoked seaboard baby back ribs - all
natural non antibiotics / four wings /
tain fries / green tomato and cucumber
salad / blackberry bourbon BBQ

PRIME RIB SUNDAYS 25
16oz. prime rib / mashed potatoes /
broccolini / horseradish cream sauce /
au jus / *available only on Sundays*

Menu curated by;
Chef Brian Dischinat
Sous Chef Ben Summers