

## **STARTERS**

### **Sweet Corn Chowder**

Grilled Shrimp, Crispy Ham -11

### **Crispy Fried Oysters**

Tartar Sauce, Bacon, B&B Pickles -14

### **Crab Dip**

Jumbo Lump Crab, Artichokes  
Three Cheese Blend, Parmesan  
Herb Flat Bread -14

### **Seared Sliced Duck Breast**

Fennel Puree, Wild Rice Pancake,  
Sour Cherry Demi, Scallions -14

## **SALADS**

### **The Canoe**

Mixed Greens, Cherry Tomatoes,  
Cucumbers, Red Onions,  
Citrus Basil Vinaigrette -9

### **Grilled Romaine**

Corn Chow Chow, Croûtons,  
Red Pepper Harissa  
Creamy Parmesan Dressing -12

### **Baby Butter Bibb Lettuce**

Gorgonzola and Pear Dressing,  
Hazelnuts, Fig Jam -10

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## **Wood Fired Pizza**

### **Margherita**

Plum Tomato Sauce, Fresh Mozzarella, Basil -14

### **Sausage**

Italian Sausage, Soppressata, Local Country Ham, Mozzarella -16

### **Duck**

Duck Sausage, Havarti, Cipollini Onions, Balsamic Reduction-16

### **White**

Gruyère, Vermont White Cheddar, Grilled Onions, Roasted Red Peppers -15

## **MAINS**

### **Wild Catch**

Pan Seared, Couscous, Sautéed Vegetables,  
Lemon Caper Sauce, Spinach Coulis, Tomato Relish -28

### **Crab Cakes**

Jumbo Lump Crab Cakes, Pickle Salad, Fingering Potatoes,  
Tartar Sauce -34

### **Chef Whim**

Changes Daily Based On Locally Sourced Ingredients

### **New York Strip and Jumbo Shrimp**

Asparagus, Hand Cut Fries, House Steak Sauce, Hollandaise -34

### **Seared Scallops**

Heirloom Black Rice, English Pea Vichyssoise,  
Asparagus, Frizzled Ham -32

### **Brick Oven Roasted Poussin Chicken**

Potato Gratin, Baby Carrots, Green Beans, Yard Bird Broth -25

### **Smoked Tenderloin**

Crispy Brussel Sprouts, Bacon Vinaigrette,  
Bourbon Sweet Potato Puree, Tobacco Onions -32

## **No Substitutions Please**

### **Sides**

Potato Gruyère Gratin 5

Sautéed Vegetables 4

Hand Cut Fries 6

Crispy Brussel Sprouts  
Tossed in Bacon Vinaigrette 5

Pimento Grits,  
Candied Bacon 5