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

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, Finglering 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