

dinner

STARTERS

Deviled Eggs 9 FOR THREE EGGS
horseradish, crispy fried chicken, maple drizzle

Whole Grilled Artichoke 16
fresh herbs, lemon aioli

Cajun Hot Crab Dip 22
jumbo lump crab, three-cheese blend, saltine crackers & tabasco

Whipped Feta 16
warm tomato confit, thyme, saba, grilled sourdough

Mediterranean Lamb Meatballs 18
feta, mint, pine nuts, pomodoro, grilled sourdough

Beets & Blue 14
roasted beets, gorgonzola cream, candied pistachios, maple lemon vinaigrette, crispy bread crumbs, lemon zest, pea shoots

Seasonal Burrata 19
prosciutto, fig compote, arugula, saba, lemon zest, hazelnuts

Mussels 19
shallot, garlic, white wine, butter, fresh herbs

SALADS & SANDWICHES

Relish Wedge 8 / 15
little gem wedge, crispy bacon, tomatoes, red onion, bread crumbs, blue cheese dressing, blue cheese crumbles

Caesar Salad 8 / 15
romaine, hearts of palm, fried capers, croutons, parmigiano-reggiano

Crispy Chicken Salad 20
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

Salmon Citrus Salad* 24
mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

Lobster Roll MARKET WHEN AVAILABLE
tarragon mayo, bibb lettuce, warm roll with fries

Cheeseburger* 19
house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato with hand-cut fries

Crispy Chicken Sandwich 18
fried chicken thigh, relish pickles, tarragon ranch, cheddar, lettuce & tomato on toasted bun

SIDES

Roasted Parmesan Cauliflower 8

Hand-Cut French Fries 8

Mac & Cheese 10

Rotating Seasonal Vegetable 9

Maple Brussels Sprouts 9

Herb Roasted Potatoes 9

Southern Style Fried Okra 8

STEAKS

Steak Au Poivre 32
grilled 8 oz hanger steak, peppercorn-cream sauce, hand-cut fries

Prime Steaks SERVED A LA CARTE

12 oz NY Strip 46

8 oz Filet 52

16 oz Ribeye 49

SAUCES

Peppercorn-cream | Bordelaise | Blue Cheese
Bacon Butter | Relish Butter

ENTREES

Seared Salmon* 32
braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc

Crab Cakes 34
jumbo lump crab, asparagus, white sauce, crispy leeks, carrots

Chicken Paillard 20
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

Gulf Snapper Puttanesca* 32
olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro

Fried Chicken 24
hot honey, bacon braised collard greens, rosemary biscuit

Roasted Harissa Chicken 28
half roasted chicken, harissa citrus, herbs, apricot tomato couscous, sumac-carrot puree, pomegranate drizzle

Cioppino 34
snapper, salmon, shrimp, tomato-seafood stock, fresh herbs, grilled sourdough

PASTA

Linguine & Shrimp 26
fresh linguine, gulf shrimp, blistered tomatoes, white wine sauce, basil

Spaghetti alla Puttanesca 18
olives, anchovies, tomatoes, capers, lemon, basil, parmigiano-reggiano

Pappardelle & Mushrooms 20
fresh pappardelle, crispy prosciutto, wild mushrooms, fresh herbs, parmesan, white wine

Butternut Squash Cavatelli 22
sausage, tomato, roasted butternut squash, sage, pumpkin seeds, parmigiano-reggiano

Vegetable Lasagna 26
butternut squash, zucchini, yellow squash, bell pepper, onion, mushroom

RESTAURANT & BAR

RELISH

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
20% gratuity will be added for parties of six or more

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Treat Yourself