

LUNCH

Market Salad

Arugula, Radicchio, Manchego Cheese, Dijon Vinaigrette 12

Classic Caesar

Romaine Heart, Parma Cheese, Anchovy, Crouton, Egg, Anchovy Dressing 12

Shaved Brussels Sprout Salad

Golden Raisin, Almond, Blue Cheese, Caper, Crispy Shallot GF 13

Add a Protein:

Grilled Chicken Breast 6

Grilled Salmon 6.5

Fried Oysters 7

Grilled Shrimp 7

Grilled, Sliced Steak 9

Oysters on the Half Shell

Cocktail, Mignonette, or House Hot Sauce GF MP

French Onion Soup

Beef Brisket, Beef Broth, Gruyere, Crouton 14

Classic Mussels

Shallot, Butter, Cream, Herbs, White Wine, Aioli 18

Served with Hand-Cut Frites

Lamb Sliders

House Ground Lamb, Goat Cheese, Smoked Tomato Relish, Gremolata 15.5

Extra Lamb Slider +\$5

BB Chicken Sandwich

Grilled or Fried. House Hot Sauce, House Pickle, Creamy Blue Cheese 16

Classic Chicken Sandwich with Cheese 14

BB Burger

6oz Patty, Cheddar, Bacon, Onion Marmalade, Rise-Up Coffee BBQ 16.5

Classic Cheeseburger 14.5 Double Down +3

Fried Green Tomato Burger

Fried Green Tomatoes, Pickled Pearl Onion Ranch, Iceberg, Sriracha (Vegetarian) 13.5

BBQ Shrimp Roll

Hoisin-Glazed, Pickled Carrot, Cilantro, Five Spice Mayo 15

Fried & Dressed Oyster Roll

Hot Sauce, House Pickle, Cole Slaw 14.5

Served with Hand-Cut Frites

GF - Gluten Free. Fried items are exposed to gluten, including french fries.
20% gratuity may be added for parties of 6 or more. \$3 charge for split plates.