



## Early Spring

### Snacks

Deviled eggs with smoked caviar 7    Goat cheese-pepper jelly Rangoons 5  
Oyster shooter with cocktail sauce, lemon zest, dash of peppered vodka (raw) 4\*  
Fried corned beef sauerkraut balls with horseradish honey mustard 7

### Starters

Browned and crispy cast Iron corn bread muffins with hot honey butter 8  
Baked pimento cheese with charred pumpernickel bread 12  
Warm goat cheese crostini with truffle-mushroom duxelles, shaved prosciutto, sippin' vinegar 12  
Smoked salmon carpaccio with horseradish cream, pickled cabbage, smoked caviar 14  
Hot crab & artichoke dip with cream cheese, parmesan, grilled bread 18  
Turkey confit "Chimichanga" with lentil sprouts, couscous, black currants, Jake's BBQ sauce 12  
Fried oysters Rockefeller with smoked bacon, creamed Sambuca spinach 16  
"Liver & Onions": free range chicken livers, onion rings, comeback sauce 12  
Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14  
Smoked Georgia quail with Conecuh sausage cornbread stuffing, Alabama white BBQ sauce 15

### Salads

Arugula salad with blueberries, shaved red onion, candied pecans, Danish bleu cheese 12  
"Super Salad": Huck's sprouts, spinach, strawberries, quinoa, almonds, peach preserve vinaigrette 14  
Roasted beet salad with radish, celery, citrus Supremes, walnuts, goat cheese, sherry vinaigrette 12  
Classic Caesar salad with house made dressing, pumpernickel croutons, parmesan cheese 12

### Daily Specials

**Tuesday: Braised Brisket**

**Wednesday: Crawfish Bolognese**

**Thursday: Duck & Dumplings**

### Mains

"It's Spring": asparagus, sugar snaps, snow peas, spring Vidalia's, sprouts, spinach pesto, orzo 20  
Beef tenderloin stroganoff with shitake mushrooms, spinach, porcini cream sauce, torchio pasta 32  
Southern fried catfish with creamy tart coleslaw, house made fries, crawfish aioli 27  
Grilled rainbow trout with roasted brussels sprouts, Vidalia onions, bacon mustard vinaigrette 28  
"Surf & Swamp": grilled shrimp, blackened catfish, alligator, crawfish, red beans & rice 36  
Grilled scallops with roasted brussels sprouts, cauliflower, red potato, ginger espresso teriyaki 36  
Seared Atlantic flounder with crabmeat, asparagus, couscous, pineapple lime vinaigrette 38  
"Shrimp & Grits": sauteed gulf shrimp with green beans, smokey bacon, creamy grits, tomato butter 29  
"It's Really Spicy" blackened redfish with garlicky spinach, roasted potatoes, shrimp bisque 36  
Joyce Farm's chicken breast with green beans, creamy grits, lemon burre blanc 28  
Turkey bacon burger with arugula, shaved red onion, melted gruyere cheese, gooseberry mostarda 18  
Blueprint burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20  
Grilled elk chop with braised collard greens, sweet potato mash, cherry bacon jam 45\*  
"Meat & 3": Prime NY strip with asparagus, smoked gouda mac & cheese, mashed potatoes, gravy 52\*  
"Soppin' Bread": crusty baguette for sauce soppin' 3

**Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.**

\*Consuming raw or undercooked food may increase your risk of foodborne illness

Executive Chef James Huckaby  
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