



DINNER

FOR THE TABLE

Cast Iron Cornbread

honey butter, strawberry jam 10

Deviled Eggs

4 half eggs, paprika, pork rind 8

Mac & Cheese

mornay, gouda, mozzarella 14

DESSERTS

WARM CHOCOLATE BROWNIES

caramel, sea salt 10

PUMPKIN BREAD

apple filling, pumpkin spiced frosting, candied pecans 10

BANANA PUDDING

nilla wafers, vanilla custard, whipped cream, banana 10

Consuming raw or undercooked meat, fish or dairy can pose a health risk for certain individuals.

STARTERS

WARM CRAB DIP

blue crab, warm baguette 18

WOOD OVEN RIBS ^{GF/DF}

char sui bbq sauce 15

TUNA CEVICHE ^{GF/DF}

avocado crema, pico, spicy mayo, tostadas 15

SPICY CRISPY SHRIMP

ginger, garlic, hot pepper butter 16

CREAMY POTATO SOUP ^{GF}

aged cheddar, pancetta, creme fraiche, chives 12

ARUGULA SALAD ^{GF/DF}

roasted beets, oranges, candied pecans, balsamic vinaigrette 14

ADD FRIED OR PULLED CHICKEN +6 | SHRIMP +7 | SALMON +12

ENTRÉES

PRIME RIB

whipped potato, green beans, au jus, horseradish sauce 39

SHORT RIB RAGU

pappardelle, san marzano glaze, pecorino 28

LOCAL SWORDFISH CURRY ^{GF/DF}

coconut rice, cilantro 29

WOOD ROASTED SALMON ^{GF/DF}

cauliflower, chickpea puree, almond pesto 29

FLANK STEAK ^{GF/DF}

fingerling potatoes, heirloom tomatoes, chimichurri 31

TEMPURA FLOUNDER

lobster sauce, baby spinach, asparagus, honey crisp apples 25

GENERAL RUDY'S CHICKEN ^{GF}

jasmine rice, broccoli, honey ginger, sesame seeds 25

FRIED CHICKEN

CHOOSE YOUR STYLE:

ORIGINAL RECIPE, NASHVILLE HOT, OR HONEY-SEA SALT

CHICKEN TENDERS honey mustard 22

2 PC DARK thigh and drum 22

3 PC WHITE two half breast, wing 24

HALF CHICKEN thigh, drum, two half breast, wing 32

ALL SERVED WITH MAC & CHEESE AND CUCUMBER SALAD

SIDES

BRAISED COLLARDS ^{GF/DF}

shiitakes, pimenton, crispy garlic 8

BRUSSELS SPROUTS ^{GF/DF}

ginger-carrot dressing, honey yogurt, scallions 11

CRISPY GARLIC CRACKED POTATOES ^{GF/DF}

sesame seed, fried onion, dried chili 8