

SOUTHERN *National*

SMALL PLATES

CORNMEAL DUSTED GULF SHRIMP
chickpea succotash,
jalapeño corn sauce, bacon
\$14⁰⁰

PECAN SMOKED CHICKEN WINGS
magnolia alabama white bbq sauce
\$12⁰⁰

SONAT EDAMAME
garlic oil, shallots, pickled ginger,
smoked salt, sesame seeds
\$9⁰⁰

PIMENTO CHEESE PLATE
pickled cauliflower, bacon jam,
sesame crackers
\$9⁰⁰

CURRY APPLE + FENNEL SOUP
herb croutons, parsley oil
\$8⁰⁰

MUSSELS AND COLLARD GREENS
mushrooms, baguette
\$14⁰⁰

SEARED SCALLOPS
carrot & parsnip purée, cranberries,
braised mushrooms and turnips
\$17⁰⁰

ARUGULA + GOLDEN BEET SALAD
pickled fennel, toasted pecans, goat cheese,
tarragon & roasted shallot vinaigrette
\$11⁰⁰

MIXED GREENS SALAD
shaved brussels sprouts & carrots,
radish, chef evans' balsamic vinaigrette
\$10⁰⁰

TONIGHT'S LARGER PLATES

ONION MUSHROOM STOUT BURGER..... \$15⁰⁰
swiss cheese, spicy 360 sauce

COFFEE RUB GRILLED PORK CHOP..... \$29⁰⁰
celery root & apple salad, sautéed mustard
greens and mushrooms, dijon red wine sauce

CRISPY FRIED LOBSTER TAIL \$31⁰⁰
black eyed peas, crab, kale,
cilantro cream sauce

SONAT FISH + RICE \$29⁰⁰
pan roasted salmon, corn and andouille
jasmine rice, oyster gravy

PAN ROASTED DUCK BREAST..... \$27⁰⁰
duck confit grits, brussels sprouts,
mushrooms, pickled blueberries,
sweet & sour sauce

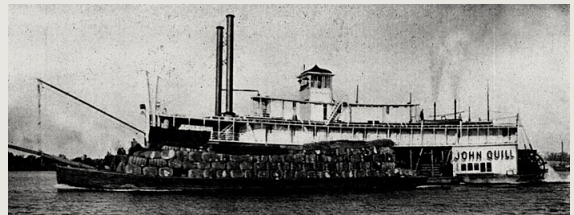
SMOKED CHICKEN + BACON TAGLIATELLE..... \$26⁰⁰
arugula, peas, tomato, toasted pecans,
roasted garlic sauce

GRILLED NY STRIP \$39⁰⁰
12 oz. cut, house taters, grilled green onion,
creole crawfish corn & fennel sauce

S I D E S

ROASTED CAULIFLOWER mustard green chimichurri
COLLARD GREENS
ANGRY BROCCOLI, MUSTARD GREENS + BRUSSELS
GARLIC ROSEMARY TATER TOTS

\$6⁰⁰
EACH



We are passionate about serving the highest quality products. Our menus change often for prime seasonability & local sourcing when possible.

Dinner

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.