



Our menu is designed to be shareable.
We suggest 2-3 items per person.



SMOKE

VEGAN GF CARROTS 9
smoked heirloom carrots, tahini,
cinnamon saba & spiced pecans

CHICKEN SLIDERS 9
two sliders. traditional North Carolina
style hand-pulled organic, free-range
chicken, Hawaiian slider buns with
sides of house-made slaw and bread
& butter pickles

GF RIBS 9
a spin on the Memphis classic

GF DATES 9
Marcona almond stuffed Medjool
dates wrapped in house-smoked
cherry wood bacon, red pepper puree

LOX 9
dry cured and cold smoked lox in
house, everything flatbread, heirloom
tomato & scallion spread

WINGS 10
Hardwood Smoked Root Beer BBQ
glaze & Onion Dip

FARM

V RICOTTA 5
Bellweather Farms ricotta, Frillman
Farms honey, black pepper, garlic
crostini

BEEF SLIDERS 9
two sliders. grass-fed ground beef,
house-made pimento cheese,
house-made bread & butter pickles,
Hawaiian slider buns

GF VEGAN ZUCCHINI 6
Frillman Farms zucchini sautéed with
local garlic and EVOO

BREAD 5
Tribeca Bakery multigrain, Vermont
cultured butter, fleur de sel

V PIE
210 pot pie: zucchini, onion, carrot,
celery, portobello mushroom,
eggplant, peppers topped with puff
pastry

GF CHOPPED SALAD 10
romaine, blue cheese, avocado, bacon,
tomato, cucumber, poached chicken,
wasabi peas & 1000 island dressing

GF VEGAN ISRAELI SALAD 8
local cucumber, tomatoes and parsley

GF CHEESY CORN GRITS 7
local corn, proprietary cheese blend,
stone ground grits

GF FRIES 7
hand cut Idaho russet potatoes: sea
salt / truffle-Parmesan

GF JAMBALAYA 10
classic cajun rice dish with andouille
sausage & wild shrimp

LAMB HAM 10
Brined, Cherrywood Smoked and
served with Multigrain Bread,
Cultured Butter & Local Honey

V CHEESE 9
Humboldt Fog Goat Cheese with
Multigrain Bread, Fig Spread &
Watermelon Mostardo

GF DIP 8
special shrimp dip and house-made
bbq potato chips

DAILY SOUP 7/10
our daily creation. Ask your server
for details

GF BRISKET 16
48 hour sous-vide: American Wagyu,
shallot-white wine, yucca frites

SEA

GF POKE 13
yellowfin tuna, wasabi, fleur del sel, guava juice, soy, toasted
sesame oil, toasted macadamia nuts

SALMON SLIDERS 12
two sliders. freshly ground salmon, shallots, capers, tomato,
house-made tartar sauce, Hawaiian slider buns

CRAB 16
classic jumbo crab cake with house-made remoulade

GF STRIPED BASS 14
crispy fennel and orange salad

No more than 3 forms of payment per table. 18% gratuity for parties of 8+.