

BEGINNING

Grouper Ceviche 14
Yuzu, sweet potato, sour orange, crisp plantains

Thunder Valley Track Pie 14
Oven roasted chicken, roasted garlic, mozzarella, ghost pepper cheddar

Coriander Roasted Carrots 10
Roasted garlic hummus, tahini lime drizzle, toasted sesame seeds

Crispy Chicken Livers 11
Green mango, jicama, roasted garlic citrus aioli

Memphis Hot Duck Wings 15
Green tomato chutney, buttermilk chive aioli, pickled watermelon

GREEN

Hot & Cold Brussel Sprout Caesar 11
Hot: flash-fried with citrus & herbs, Cold: classic caesar dressing & parmesan

Dorothy's Salad 10
Baby greens, farm vegetables, house-made vinaigrette
Add fire-grilled chicken \$4, grilled salmon \$6, grilled shrimp \$6

Burrata Toast 12
Charred sourdough, tomato spread, extra virgin olive oil, balsamic glaze, key lime sea salt

MAIN

Willie Sharps "13" 27
Crispy skinned salmon, sautéed kale, quinoa, charred tomatoes, orange molasses

Chislehurst Roast Chicken 24
Herb thighs, dirty rice, mushy peas, natural jus

Snapper Vera Cruz 26
Rich tomato broth, confit potato, olives and capers

Shrimp & Grits 26
Crisp grit cake, andouille sausage, cajun cream, pickled peppers

Hand-cut Sirloin 28
Confit roasted potato, asparagus, duck fat garlic butter, crisp leeks

Dry Rubbed Hanger Steak 23
Jalapeno cheddar grits, chimichuri, sautéed kale, roasted heirloom tomato salsa

Harris Ranch Bone-in Filet Mignon 46
Garlic herb crusted, truffle mashed, baby carrots, moonshine braised mushroom demi glaze

Sir Malcolm Burger 16
Sugarland Moonshine tomato jam, pastrami crisp onion, block cheddar, sunny egg

Crab Pappardelle 22
Asparagus, tomato, spinach, corn, seafood broth

Mushroom Ravioli 22
Arugula pesto cream, spinach, pecorino, spiced nuts

SIDE

Confit of Roasted Potatoes 8

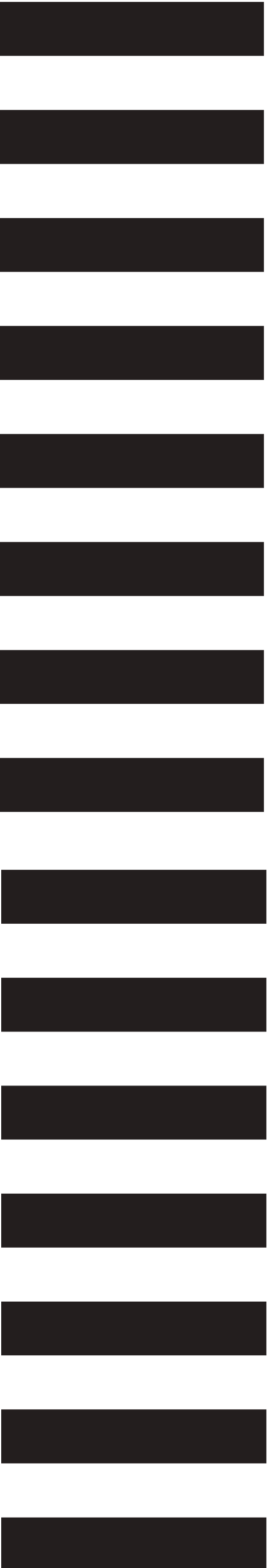
Jicama Green Mango Slaw 6

Black Pudding 7

Crisp Chicken Livers 9

Pastrami Crisp Onions 5

Brick roasted artichokes & olives 8



Sir Malcolm