

APPETIZERS

settle in with some of our fan favorite southern starters

FRIED GREEN TOMATO & CRISPY PORK BELLY	14	DEVEILED EGGS	14
<i>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette</i>		<i>dill, chives, smoked trout roe</i>	
SMOKED BEEF BRISKET BISCUITS	12	FRESH PREMIUM COLD WATER OYSTERS	18
<i>house-made bbq sauce</i>		<i>granny smith apple, fresh horse radish root, lemon olive oil</i>	
CRISPY CHICKEN BISCUITS	12	CRAB CAKE	18
<i>pepper jelly</i>		<i>lump crab, black pepper sauce, cold pressed pickles</i>	
BLACK EYED PEA HUMMUS	12	BURNT ENDS	18
<i>pimento baba ganoush, basil oil, crackers, crudité</i>		<i>beef brisket, blue cheese fondue, tater tots, pickled chiles</i>	
SOUTHERN BBQ SHRIMP	18	THE BIRD CHICKEN WINGS	16
<i>sautéed polenta cake, pan seared bbq shrimp, basil oil</i>		<i>good ol' chicken wings, choice of smoked chili spice and ranch or thai chili peanut sauce and lime</i>	

SALADS

ADD TO ANY SALAD chicken 10 pork belly 10 shrimp mp

ARUGULA SALAD	16	THE WEDGE	18
<i>sharp cheddar cheese, apples, cornbread croutons, red onions house-made moonshine raisins, cider vinaigrette</i>		<i>house-smoked pork belly, avocado, butter lettuce, charred corn tomatoes, house-made buttermilk ranch dressing</i>	
BUTTER LETTUCE & GRILLED MANGO SALAD	18	MUFFULETTA SALAD	18
<i>char-grilled mango, smoked pecans, tomato, onions, benne seed dressing</i>		<i>romaine, radicchio, roasted peppers, mozzarella, mortadella, salami prosciutto, aged parmesan & broken olive vinaigrette</i>	
LOW & SLOW SMOKED CHICKEN SALAD	20	AVOCADO CRAB STACK	24
<i>avocado, fried cornbread, frisée, house-made buttermilk ranch dressing</i>		<i>pickled lemon vinaigrette, arugula, frisée</i>	

ENTRÉES

SHRIMP 'N' GRITS	36	LOBSTER MAC & CHEESE	64
<i>seared shrimp, roasted tomatoes, aged country ham, red onions stone ground polenta, chicken jus</i>		<i>whole lobster, five cheese mornay, herb crust</i>	
SHORT RIB	45	COLLARD GREEN CARBONARA	28
<i>bone-in beef short rib, cauliflower mashed potatoes, pickled petite vegetables</i>		<i>house-smoked pork belly, pappardelle pasta, parsley, parmesan</i>	
ST. LOUIS STYLE PORK RIBS	42	SKILLET SEARED BARRAMUNDI	32
<i>cider glaze, green apple slaw</i>		<i>panko fried egg, caramelized ginger, coconut broth</i>	
WAGYU SIRLOIN STEAK \$45 per 100g, minimum 200g		JAMBALAYA	46
<i>100% australian wagyu, thai chili chimichurri</i>		<i>spiced rice, scallop, tiger prawn, mussel, spicy chicken andouille</i>	
<i>create your own Surf & Turf with your choice of crab cake or seared prawns \$22</i>		THE GREAT AMERICAN BURGER	22
		<i>short rib, brisket, and chuck blend, house smoked pork belly, american cheese house pickles, special sauce</i>	

THE BIRD



LEWELLYN'S FINE FRIED CHICKEN 26	HERB ROASTED BIRD 35
<i>1/2 of our famous bird served with honey hot sauce</i>	<i>roasted poblano, green tomato salsa verde</i>
CHICKEN 'N' WATERMELON 'N' WAFFLES 34	
<i>honey hot sauce, chilled spiced watermelon sharp cheddar cheese waffle, bourbon maple syrup</i>	

CHEF'S TASTING SET MENU \$68 per person ++

Choose one appetizer, salad,
entree & dessert.
Includes coffee or tea.

\$10 ++ Supplement
Chicken 'N' Watermelon 'N' Waffles
Peach Cobbler

\$55 ++ Supplement
Wagyu Sirloin Steak

SIDES & SNACKS

MACARONI & CHEESE	14	SKILLET CORNBREAD	10
<i>five artisanal cheeses, crispy herb crust</i>		<i>sharp cheddar cheese, bacon, jalapeño, honey butter</i>	
CAULIFLOWER MASHED POTATOES	12	COOL RANCH CUCUMBER SALAD	10
<i>whipped with roasted garlic</i>		<i>baby tomatoes, pickled sunburst onions</i>	
GRITS	12	COLLARD GREENS	12
<i>stone ground polenta, sharp cheddar cheese</i>		<i>cider vinegar & pork cracklins</i>	
HOUSE FRIES	10	SOUTHERN COLE SLAW	10
<i>house-made buttermilk ranch, bacon salt</i>		<i>crispy chicken skin</i>	
SPICED WATERMELON	8	CRISPY BRUSSELS	12
<i>mint, lemon, lime</i>		<i>spiced honey</i>	

CLASSIC BUTTERMILK BISCUITS 10
honey butter, house-made jam

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

DINNER