

STARTERS

Chicken & Sausage Gumbo jasmine rice 8/12

Not-So-Standard Potato Chips parmesan, sauce flight: gold sauce, comeback sauce, black pepper bourbon ketchup 11

Jumbo Lump Crab Cakes dill remoulade, arugula salad 22

Spinach Artichoke & Gruyere Dip roasted garlic, cream cheese, parmesan cheese, tortilla chips 15

Calamari Fritti with Saffron Aioli crispy calamari, caramelized onion & fennel agrodolce, aleppo chili 19

Asian Pig Wings saké soy glaze, cilantro, firecracker sauce 17

Low Country Pimento Cheese fried saltine crackers, candied black pepper bacon, bread & butter pickles, tomato jalapeño jam 16

Wagyu & Chili Steak Tartare* wagyu beef, chili crisp, pickled ginger, sichuan peppercorn, gochujang aioli, teriyaki, scallions, furikake, egg yolk, wonton chips 25

Cornflake Breaded Fried Oysters west coast oysters, celery remoulade, popcorn shoot salad 17

Italian Sausage Wagyu Meatballs ground wagyu beef, Scimeca's Italian sausage, nonna's marinara, fontina, parmesan, grilled sourdough 21

SUSHI Available Monday-Saturday after 4:30pm

Flying Dragon Roll* blue crab, cucumber, unagi, avocado, spicy mayo, tobiko, sesame seeds, scallions, tempura shrimp, tempura bits 19

Smoked Salmon Roll* smoked salmon mousse, cucumber, avocado, green onion, everything bagel crunch, sesame mayo, fried capers 18

Spicy Tuna Roll* ^{gf option} spicy mayo, avocado, blue crab, tobiko, tempura bits 17

Crunchy Shrimp Roll* tempura shrimp, shrimp salad, avocado, red tempura bits, sweet chili mango sauce, sesame mayo, toasted sesame seeds, sweet potato hay 19

Chili Mango Lobster Roll lobster salad, avocado, cucumber, spicy blue crab, sweet chili mango sauce, wasabi tobiko, togarashi 22

California Roll imitation crab, cucumber, avocado, orange tobiko 15

GREENS

Add: chicken 7, salmon, shrimp, or hanger steak 15

G&D ^{gf option} house greens, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 12

Jackson ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 14

Tuscan Kale Caesar* ^{gf option} anchovy vinaigrette, shallots, garlic breadcrumbs, parmigiano reggiano 13

Roasted Beet & Pistachio ^{gf} roasted beets, blackberries, rosemary cantaloupe preserves, whipped goat cheese, frisée, sherry vinegar, roasted pistachios 15

SIDES

CRISPY BRUSSELS SPROUTS honey chili glaze, sesame seeds, roasted cashews 10

GOAT CHEESE & CHIVE SMASHED YUKON POTATOES ^{gf} 10

HOUSE CUT FRIES 7

MACARONI GRATINEE gruyere & fontina cream, white cheddar, bacon, jalapeño, breadcrumbs 15

HENS & TRUMPETS roasted wild mushrooms, shoyu au jus, togarashi, chives 12

GRILLED BOK CHOY yakiniku sauce, preserved lemon, gochujang aioli, toasted sesame 12

TRUFFLE POTATOES smashed crispy potatoes, parmesan, chive, truffle aioli 11

POBLANO CREAM CORN BRULEE ^{gf} charred corn, roasted poblanos, roasted garlic & lime cream, cilantro, cotija 12

ENTREES

The Seasonal Coconut Curry ^{gf} jasmine rice, swiss chard, wild mushrooms, roasted red bell pepper, broccoli florets, winter squash, spiced peanuts, micro cilantro 24

Blackened Fried Catfish buttermilk & cornmeal breaded, stewed black eyed peas & rice, braised greens, bacon, tomato gravy 26

Pan Seared Atlantic Scallops ^{gf} New Bedford Atlantic scallops, creamy parsnip puree, house smoked pork belly, candied sweet potato, apple butter, toasted pecans 43

Buttermilk Fried Chicken & Waffle 24 hour buttermilk brined chicken breast, maple syrup, hot honey glaze, vanilla honey butter 23

Nonna's Bolognese tagliatelle pasta, five hour beef and pork bolognese, pecorino 25

Red Wine Braised Short Rib smoked cheddar grits, baby bok choy, popcorn shoots, baby carrots, yakiniku demi glaze, smoked cheddar tuile 41

Salmon in Miso Butter & Lemongrass Cream* ^{gf} Wester Ross salmon, jasmine rice, roasted wild mushrooms, broccoli florets, guajillo miso butter, ginger lemongrass cream 38

WOOD FIRE Add: shrimp 15

Blackened Shrimp & Grits ^{gf} blackened, smoked cheddar grits, worcestershire & avocado gravy, fresh jalapeño, micro cilantro 28

Brick Pressed Chicken lemon & thyme brine, prosciutto & sausage bread pudding, roasted wild mushrooms, Tuscan kale, lemon pan sauce 29

French Onion Wagyu Burger* 8oz. Australian Wagyu, shio koji caramelized onions, Grison Dairy & Creamery swiss style cheese, horseradish aioli, potato bun 24

Wood Fire Grilled Hanger Steak in Demi-Glace* brussels sprouts hash, sweet demi-glace, crispy tobacco onions, bacon, goat cheese & chive smashed yukon potatoes 41

FEATURING

AUSTRALIAN WAGYU STEAKS

ICON 6 OZ FILET {6-7 BMS} \$62

ICON 14 OZ KC STRIP {6-7 BMS} \$79

SAUCES & BUTTERS 4

Chimichurri

Sweet Demi-Glace

Yakiniku Sauce

Rosemary Blue Cheese Butter & Tobacco Onions

Guajillo Miso Butter

Black Truffle & Chive Butter

CERTIFIED ANGUS BEEF

Your choice of: gumbo, G&D salad, or kale caesar
Your choice of: goat cheese & chive smashed yukon potatoes, baked potato, or crispy brussels sprouts

FILET MIGNON 8oz \$58

RIBEYE 16oz \$53

PRIME RIB 14oz \$50

20% gratuity will be added to groups of 6 or more. Split plate charge 5.

^{gf} gluten free ^{gf option} - must request gluten free

*These items may be served raw or under cooked.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.