

OYSTERS

	each	½ dozen
MURDER POINT / Grand Bay, AL	\$3.50	\$21.00
BOONEDOCKS / Wakulla County, FL	\$3.75	\$22.50
STELLA MAR / Harbor Point, CT	\$3.75	\$22.50
CONWAY ROYAL / PEI, Canada	3.50	\$21.00
FORTUNE COVE / PEI, Canada	\$3.75	\$22.50
IRISH POINT / PEI, Canada	\$4.00	\$24.00
AGATE PEARL / Port Orchard Pass, WA	\$4.75	\$28.50
<i>Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon</i>		



PLATES

G BONE / oyster on the half shell, served with old dominick vodka, cocktail & hot sauce.....	\$9
GRILLED OYSTERS / fermented tomato, parmesan, charred lemon, panna gratta.....	\$20
FRIED OYSTERS / citrus mousseline, peanut agrodulce, leek ash.....	\$13
PARKER HOUSE ROLLS / onion, lardo, butter.....	\$6
BRUSSELS SPROUTS / hazelnuts, apple, pecorino, panna gratta.....	\$13
MISTICANZA / mixed greens, buttermilk, preserved lemon, benne seeds, pecorino.....	\$12
COUNTRY HAM / brown butter, horseradish, cornbread panna gratta, gruyere.....	\$16
PIADINA / spring onions, mascarpone, ramps.....	\$14
SHISHITOS / avocado, lime, cilantro, quinoa, prosciutto.....	\$14
BEETS / smoked yogurt, dill, apple, brown butter, coriander.....	\$15
POTATO CAKE / crispy potato, dill creme fraiche, trout roe, ramp oil.....	\$15
TUNA / calabrian vinaigrette, kale, chives, fried garlic.....	\$19
CHICKEN / butterball potatoes, kale, brown butter, kohlrabi chow-chow.....	\$16
TROUT / watercress, vichyssoise, almond, brown butter.....	\$17
LAMB RIBS / mushroom conserva, baby kale, brussels, cherry, mint.....	\$24



ENTREES

LOBSTER / creme fraiche, meyer lemon, brown butter, apple, fennel, almond.....	\$40
SNAPPER / carolina gold rice, sea beans, lobster brodo, dill, lemon basil.....	\$33
RIBEYE / parsley, lemon, garlic, butter.....	\$56
COULOTTE / steakhouse vinaigrette, lemon, onion, okra, buttermilk, romaine.....	\$29
TGC BURGER / brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries.....	\$18
PORK TENDERLOIN / cannellini beans, cabbage, horseradish, gremolata.....	\$33

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*





## PUNCH

### HOOKED ON TONIC

*fennel infused gin, black peppercorn, bitter bianco, cocchi americano, lime, tonic*  
\$70 (serves 4 - 6)

## COCKTAILS

### SUN AND THE RAIN

*old dominick honeybell vodka, caperitif, honey, green apple, prosecco*.....\$14

### SANDIA IN THE SUN

*lemon infused gin, falernum, watermelon, grapefruit, lime, prosecco, soda*.....\$15

### FRONT PORCH SIPPIN'

*old dominick vodka, cathead honeysuckle, chamomile, chai spice, lemon*.....\$14

### IF YOU LIKE PIÑA COLADAS

*White Run, Gosling black strap rum, coconut, pineapple, lime, egg white*.....\$14

### ALOE-HA

*mi campo blanco, verde momento mezcal, kiwi, chateau aloe liqueur, lime*.....\$14

### MS. BEAUREGARDE

*tattersall blueberry, cappelletti, orange bitters, prosecco*.....\$12

### PLUM OUT OF LUCK

*old forester 100, hayman's sloe gin, plum jam, grapefruit, egg white*.....\$14

### UP ALL NIGHT

*pig's nose scotch, amaro averna, fernet branca, decaf cold brew, mint whip*.....\$14

### FOR PETE'S SAKE

*ginjo filtered sake, kikusui unfiltered sake, lillet rosé, king's ginger, gunpowder green tea, angostura*.....\$15

### CLASSIFIED

*uncle val's botanical gin, aperol, dolin blanc, magnolia, plum bitters*.....\$16

## WINE by the GLASS

### SPARKLING WINES

ITALY LaBella, Prosecco, Glera, Friuli.....10  
ITALY Dama del Rovere, Durello, Brut, Veneto.....14  
SPAIN Raventos i Blanc, "de Nit," Macabeo-Parellada-Monastrell, Rosé, El Serral.....18

### WHITE WINES

FRANCE Domitia, Picpoul di Pinet, Languedoc..10  
FRANCE Grenaudiere, Muscadet Sevre Et Maine, Melon de Bourgogne, Loire.....11  
N ZEALAND Greywacke, Sauvignon Blanc, Marlborough.....15  
ITALY Scarpetta, Pinot Grigio, Friuli.....12  
FRANCE Jacky Preys, "Silex," Touraine, Sauvignon Blanc, Loire Valley.....16  
SPAIN Castro Martin, "A2O," Albarino, Rias Baixas.....13  
GERMANY Peter Jakob Kuhn, "Stock & Stein," Riesling, Rheingau.....12  
GREECE Domaine Papagiannakos, Assyrtiko, Attica.....16  
SPAIN Alleme, Hondarrabi Zuri, Getariako Txakolina.....14  
ITALY Scarpetta, "Frico," Chardonnay/Friulano, Friuli.....10  
ITALY Occhipinti, "SP68," Zibbibo-Albanello, Sicily.....18  
CALIFORNIA Luminus, Chardonnay, Napa Valley....15

### ROSE WINES

ITALY La Spinetta, "Il Rosé di Casanova Sangiovese-Prugnolo Gentile, Tuscany.....10  
CALIFORNIA Margerum, "Riviera Rosé," Mourvedre Blend, Santa Barbara.....14

### RED WINES

ITALY Cantina Kurtatsch, Schiava Grigia, Suditrol-Alto Adige.....16  
OREGON Cooper Mountain, "Life," Pinot Noir, Willamette Valley.....17  
CALIFORNIA Maggy Hawk, "Jolie," Pinot Noir, Anderson Valley.....25  
OREGON Cooper Mountain, Gamay, Willamette Valley.....16  
ITALY Palladio, Chianti, Sangiovese-Canaiolo-Colorino, Tuscany.....10  
ITALY Scarpetta, Barbera del Monferrato, Piedmont.....14  
SPAIN Raul Perez, "Ultreia Saint Jacques," Mencia, Bierzo.....15  
ITALY Nino Negri, "Inferno," Nebbiolo (Chiavennasca), Lombardy.....15  
AUSTRALIA Yangarra Estate, "PF," Shiraz, McLaren Vale.....14  
ARGENTINA Tikal, "Patriota," Malbec-Bonarda, Mendoza.....14  
ITALY Arcanum, "Il Fauno di Arcanum," Merlot-Cab Blend, Tuscany.....17  
FRANCE Fenouillet, Beaumes de Venise, Syrah-Grenache-Mourvedre, Rhone.....15