

RAW BAR

OYSTERS

each

JAMES RIVER / <i>James River, VA</i>	\$3.50
GLACIER BAY / <i>PEI, CAN</i>	\$3.00
PENN COVE / <i>Whidbey Island, WA</i>	\$3.25
<i>Red Wine Black Pepper Mignonette Cocktail Sauce Horseradish Lemon</i>	
SMOKED TUNA DIP / <i>creme fraiche, chives, crackers</i>	\$12
FLUKE CARPACCIO / <i>apple, celery, white soy, radish</i>	\$14
PEEL 'EM & EAT 'EM SHRIMP / <i>cocktail sauce, remoulade, lemon</i>	\$11
G BONE / <i>oyster on the half shell, served with old dominick vodka, cocktail & hot sauce</i>	\$9



PLATES

PARKER HOUSE ROLLS / <i>onion, lardo, butter</i>	\$6
H&H PIG EARS / <i>hot sauce, ranch, celery</i>	\$7
HUSH PUPPIES / <i>ham, corn, jalapeño, red eye aioli, horseradish</i>	\$10
CHURROS / <i>pecorino, calabrian honey, lemon, black pepper</i>	\$9
COUNTRY HAM / <i>brown butter, horseradish, cornbread panna gratta, gruyere</i>	\$14
OYSTER ROCKEFELLER / <i>bacon, kale, cream, parmesan, panna gratta</i>	\$15
CRAB CLAWS / <i>butter, lemon conserva, saltine panna gratta</i>	MKT
PICCOLO FARRO / <i>Old Dominick mash, onions, carbonara, kale, lemon</i>	\$14
MISTICANZA / <i>mixed greens, buttermilk, preserved lemon, benne seeds, pecorino</i>	\$13
LITTLE GEM / <i>ranch, ricotta salata, bacon, tomato, radish, croutons</i>	\$14
CHERRY TOMATOES / <i>tarragon tonnato, buffalo mozzarella, celery leaf, basil, fennel pollen</i>	\$15
CORN / <i>huitlacoche mousseline, cotija, lime, chili</i>	\$6
BEETS / <i>smoked yogurt, dill, apple, brown butter, coriander</i>	\$15
CARROTS / <i>kimchi sorghum glaze, citrus mousseline, brown butter, cilantro</i>	\$12
PUMPKIN / <i>ham hock, mole, brown butter brodo, cilantro</i>	\$16



ENTREES

PRAWN RICE / <i>mushroom conserva, yuzu kosho, collard green furikake, salsa verde</i>	\$22
GOLDEN TILEFISH / <i>pok choy, tomato, bell pepper</i>	\$29
RIBEYE / <i>parsley, lemon, garlic, butter</i>	\$56
SWORDFISH / <i>beans, ham, turnips, grilled onions, lemon conserva</i>	\$32
TGC BURGER / <i>brioche bun, onion bacon sofrito, american cheese, pickled lettuce, fries</i>	\$18
NEWMAN FARM COPPA / <i>fennel, cherries, chantrelles, nectarines, mint</i>	\$32

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



PUNCH

CHILL OUT / 50

charred fruit, citrus, bubbles, vodka

serves 4-6

COCKTAILS

RUSH TO VIOLETS

OD honeybell, lemon, parfait amour.....\$10

FRONT STREET SMASH

old dominick toddy, cherry, almond, citrus, mint.....\$10

CAIPIRINHA

cachaca, lime, raw sugar\$13

H&H OLD FASHIONED

belle meade AM barrel, demerara, orange,

angostura bitters.....\$14

BERMUDA TRIANGLE

tequila, bitter orange, falernum, lime, tajin.....\$12

COME CRUISE WITH ME

rum, aperol, orange, tonic, rosemary.....\$13

SAVAGE SOUR

whiskey, sour cherry, lemon, egg white.....\$14

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 Grenaudiere, Muscadet Sevre Et Maine, *Melon de Bourgogne*, Loire.....11

ITALY Scarpetta, *Pinot Grigio*, Friuli.....12

OREGON Eyrie Vineyards, *Sauvignon Blanc* Dundee Hills.....14

FRANCE Jacky Preys, "Silex," Touraine, *Sauvignon Blanc*, Loire Valley.....16

GERMANY Immich-Batterieberg, "Detonation," *Riesling*, Mosel.....15

SPAIN Zarate, *Albarino*, Rias Baixas.....17

AUSTRIA Wieninger, *Gemischter Satz*, *Gruner Veltliner Blend*, Vienna.....13

SLOVENIA Gonc, "Pavel," *Kerner*, Stajerska.....13

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 Bouchaine, *Chardonnay*, Napa Valley.....16

ROSE WINES

ITALY Il Borro, "Rosé del Borro" *Sangiovese-Tuscany*.....10

CALIFORNIA Margerum, "Riviera Rosé," *Mourvedre Blend*, Santa Barbara.....14

RED WINES

CALIFORNIA Lioco, *Pinot Noir*, Mendocino.....15

CALIFORNIA Maggy Hawk, "Jolie," *Pinot Noir*, Anderson Valley.....25

OREGON Cooper Mountain, *Gamay*, Willamette Valley.....16

ITALY Palladio, Chianti, *Sangiovese-Canaiole-Colorino*, Tuscany.....10

ITALY Scarpetta, *Barbera del Monferrato*, Piedmont.....14

SPAIN Raul Perez, "Ultreia Saint Jacques," *Mencia*, Bierzo.....15

ITALY Villa Mercante, *Prunent*, Valli Ossolane-Piedmont.....17

ARGENTINA Tikal, "Patriota," *Malbec-Bonarda* Mendoza.....14

CALIFORNIA Blue Rock, "Baby Blue," *Cab-Merlot Blend*, Sonoma.....17

CALIFORNIA Lioco, "Sativa," *Carignan* Mendocino.....15

ITALY Arcanum, "Il Fauno di Arcanum," *Merlot-Cab Blend*, Tuscany.....17

FRANCE Fenouillet, *Beaumes de Venise*, *Syrah-Grenache-Mourvedre*, Rhone.....15