



SNACKS

MARCONA ALMONDS - 5
espelette, olive oil, maldon salt

HOUSE PICKLES - 6

SCOTCH EGG - 7
6 minute egg, green chorizo, tomatillo gravy

POUTINE - 12
smokey gravy, cheese curds, bacon, pickled onion

DUCK MEATBALLS - 9
peach barbeque sauce, green onion, crushed peanut

BURRATA SALAD - 12
maplebrook burrata, roasted plums, almonds,
sorghum vinaigrette

KALE CAESAR SALAD - 12
baby kale, parmigiano reggiano, crouton

ROASTED AUTUMN VEGETABLES - 12
roasted vegetables, anchovy butter, roasted garlic aioli

BAKED OYSTERS - 18
pickled chile butter, corn bread country ham stuffing

BONE MARROW - 18
beef cheek marmalade, green tomato & raisin relish,
toasted sourdough

CHALKBOARD: FARM TOAST - 8 MARKET SALAD - 12
OYSTERS - MP

PLATES

VEGGIE TACOS - 12
roasted vegetables, baby kale, tomatillo salsa, queso fresco

FRIED OYSTER SANDWICH - 14
cornmeal fried oysters, napa cabbage slaw, spicy remoulade

CROQUE MADAME - 16
smoked ham, aged gruyere, bechamel, sunny up egg

TAPROOM BURGER - 15
custom beef blend, adirondack cheddar, bacon,
caramelized onion, pickles, special sauce

FRIED CHICKEN SANDWICH - 14
fried chicken thigh, pimento cheese, spicy pickle,
buttermilk biscuit

SHRIMP & GRITS - 16
melted leeks, roasted mushrooms, house cured bacon,
adk cheddar, poached egg

FISH & CHIPS - 15
ipa battered haddock, fresh-cut fries, jalapeno tartar,
lime cocktail

CHALKBOARD: GRILLED CHEESE - 12 TACOS - 14
PIZZA - 15

DESSERTS

TRIPLE CHOCOLATE BREAD PUDDING - 7
dark chocolate custard, milk chocolate chips,
chocolate fudge sauce, whipped cream

PINEAPPLE UPSIDE DOWN CAKE - 6