
SNACKS

HOMEMADE POTATO CHIPS

with green onion dip 6

DEVILED EGGS

with calabrian chilies & crispy chicken skin 5

JALAPENO HUSH PUPPIES

with avocado aioli 7

BEEF TOAST

with goat cheese 6

FOIE CONE

pistachio, cherry, waffle cone 5 ea



FIRST COURSES

OYSTERS OF THE DAY

with spicy cucumber mignonette p/a

COLOSSAL SHRIMP COCKTAIL 17

MUSSELS MEUNIERE

with gnocchi parisienne, oven dried tomato, lemon, parsley, garlic 16

AHI TUNA TARTARE

with citrus, avocado, soy, sesame 18

CLASSIC CAESAR SALAD 11

anchovies & shaved parm 11

LITTLE WILD THINGS SPROUT & LETTUCE SALAD

with local apples, candied almonds, dried cherries, feta cloud, cider vinaigrette 13

GRILLED SPANISH OCTOPUS

with tomato, olive, garlic, basil 17

PRIME BEEF CARPACCIO

with shaved mushrooms, parmigiano, truffle emulsion & 545 egg 16

JIMMY'S SPECIAL "CHOPPED" HOUSE SALAD

with homemade thousand island dressing 12

SWEET CORN SOUP

with smoked bacon brittle, chanterelles & black mission figs 13

LIGHTLY SMOKED TROUT

with beets, horseradish & petite greens 12

ENTREES

FREE RANGE HALF CHICKEN

with oyster mushrooms, baby spinach, creamy potato puree, caper-madeira jus 28

RIGGSBY LOBSTER BOUDIN

with clams, mussels, anson mills grits, cauliflower, garlic & andouille 32

RIBEYE AU POIVRE

with pecorino puree, fingerlings, baby carrots & local tomato vinaigrette 41

LOBSTER FRA DIAVOLO

with housemade spaghetti, red pepper & herbs 29

RACK OF LAMB

with spiced marble potatoes, goat cheese, braised shank, mustard greens, olives 38

NED'S MOST FAVORITE PORK CHOP

with fennel sausage, hot cherry peppers, onions & potatoes 28

SEA BASS

with heirloom barley risotto, sweet carrots, local apple slaw & ginger-carrot emulsion 30

GRILLED VERLASSO SALMON

with leek soubise, roasted baby beets, tarragon, navel orange 28

STUFFED FLOUNDER

with blue crab, sesame, wilted spinach, crisp veggies, lemon aioli 34

HEREFORD BEEF PORTERHOUSE DIANE

with truffled potatoe puree, grilled asparagus, wild mushrooms, dijon reduction 59

MARKET FISH

daily preparation p/a

SIDES

HOMEMADE FRENCH FRIES

with sea salt and herbs 6

CREAMY POTATO PUREE 7

MAC & CHEESE 7

BROCCOLI RABE

with olive oil, garlic & chiles 8

SUNFLOWER SEED "RISOTTO"

with cherry tomatoes and fresh herbs 8

BUTTERNUT GRATIN

with apple jam, almonds 8

