



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS
Justin Price, Chef de Cuisine

STARTER

BREAD BASKET	8
baked fresh daily, honey butter	
V	
DAILY OYSTERS	24
rotating selection, half dozen	
DF NF GF	
SHE CRAB SOUP	15
amontillado sherry, olio verde, chives, crostini	
NF	
CAESAR SALAD	16
spanish white anchovy, house dressing	
NF	
MAPLE WALNUT SALAD	16
goat cheese, maple balsamic vinaigrette, verjus apples & pears, granola	
DF V	
SHRIMP HUSHPUPIES	18
jalapeño preserve, honey-goat cheese mousse, fresh herb salad	
NF	

ENTREE

PRIME NEW YORK STRIP	52
pomme purée, roasted carrots, blackberry demi-glace	
NF GF	
SLOW BRAISED SHORTRIB	32
ricotta gnocchi, crème fraiche, arugula, pistachio	
JOYCE FARMS BRICK CHICKEN	38
poulet rouge, carolina gold rice, andouille sausage, chicken gravy	
NF GF	
FAROE ISLAND SALMON	34
fresh herb risotto, apple salad	
NF GF	
BRAISED SAVOY CABBAGE	24
romesco, cider gastrique, grapes, parsnip, pickled shallot, hazelnut	
DF GF VG	
WINTER RISOTTO	24
hen of the woods mushroom, kale, parmesan, crispy sage	
NF GF V	

SIDES

SIDE SALAD	7	SHOESTRING FRIES	7
GF DF NF VG		DF NF V	
BROCCOLINI	8	BOURBON-HONEY GLAZED CARROTS	9
romesco, hazelnut, parmesan		pistachio, crème fraiche	
GF DF V		GF V	
TRUFFLE FRIES	10	GNOCCHI MAC & CHEESE	12
parmesan		quattro formaggi, herb breadcrumb	
NF V		NF GF	

GF Gluten Free | DF Dairy Free | NF Nut Free | V Vegetarian | VG vegan

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions.

Please advise your server of any dietary restrictions

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