



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

Justin Price, Chef de Cuisine

STARTER

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

ENTREE

PRIME NEW YORK STRIP pomme purée, roasted carrots, blackberry demi-glace NF GF	52
SLOW BRAISED SHORTRIB ricotta gnocchi, crème fraiche, arugula, pistachio	32
JOYCE FARMS BRICK CHICKEN poulet rouge, carolina gold rice, andouille sausage, chicken gravy NF GF	38
FAROE ISLAND SALMON risotto galette, red pepper cream sauce, asparagus ribbon, citrus & fines herbes NF GF	34
CELERY ROOT SCHNITZEL vegan soubise, shaved fennel salad, yuzu emulsion DF NF VG	24
ASPARAGUS & MASCARPONE RAVIOLI spring pesto crema, aged parmesan NF V	26

SIDES

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

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