

Bar Menu

Freshly Shucked Oysters* 3/ea.

Cocktail Sauce, Grated Horseradish, and Mignonette

**There are risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

House Spicy Pimento Cheese and Crackers 6

Fritto Misto 16

Gulf Oysters, Snapper, and Shrimp, with House Gribiche

House Charcuterie 18

Benton's Country Ham, Finocchiona, Sopressata, and Pork Terrine,
Smoked Onion Jam, Marinated Olives, Pickles, and Toasted Sourdough

Cheese Plate 15

Mahon (Spain), Creamery 333 Trivium (VA)
WSDC Dante Lamb (WI), and Hook's Dairy Gorgonzola (WI),
with Candied Pecans, Kumquat Marmalade, and Fresh Fruit

Satterfield's Burger** 17

Seven Ounces Ground Chuck, House Spicy Pimento Cheese,
Pickled Red Onion, and Artisan Lettuce
on a Brioche Bun with House Made French Fries

****Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.**

Becky Satterfield Pastry Chef/Owner

Patrick Horn Executive Chef