



SPARKLING & WHITE

wines by the glass

EXTRA BRUT	argyle oregon	\$14
LAMBRUSCO	tenuta la piccola emilia romagna	\$11
ROSÉ	boxwood estate virginia	\$12
SAUVIGNON BLANC	torrent bay new zealand	\$11
VERMENTINO	barboursville virginia	\$13
WHITE BLEND	barone di serramarrocco italy	\$11
CHARDONNAY	chasing lions california	\$10

RED

wines by the glass

PINOT NOIR	les volets france	\$12
GAMAY	domaine fellot "pic noir" beaujolais-villages	\$11
MERLOT	rosemont virginia	\$12
RED BLEND	dom. de grange payan france	\$10
CABERNET SAUVIGNON	grady california	\$13

SNACKS

CRAB DIP	\$19
rosemary focaccia	
LEMON EDAMAME v,vo,gf	\$12
crackers, furikake, sesame oil, vegetables	
CHARCUTERIE gfo	\$20
selection of cured meats and cheeses	
FRIED GATOR	\$18
remoulade	
SOUP DU JOUR	\$13
inquire with your server	

SALADS

add shrimp \$12, salmon \$16, or chicken \$14

ARUGULA v,vo,gf	\$11
tamari roasted almonds, grapes	
roquefort, citrus vinaigrette	
TENDER SPRING LETTUCES v,vo,gf	\$13
carrots, tomatoes, radish, pickled onions	
parmesan, citrus vinaigrette	
ROMAINE* gfo	\$14
cROUTONS, anchovies, parmesan, caesar dressing	

ENTRÉES

SUSTAINABLY RAISED SALMON*	\$26	gf
marinated chickpeas, tomatoes, red onion, pistou		
OMELET	\$18	v,gf
herbed goat cheese, side salad		
ROASTED CHICKEN BREAST	\$22	gf
grits, arugula, goat cheese cream		

SANDWICHES

choice of side: fries, fresh fruit, marinated chickpeas, romaine salad, mustard slaw

HEIRLOOM TOMATO BLT	gfo	\$18
smoked bacon, bibb lettuce, heirloom tomato		
irish cheddar, chipotle aioli		
TJ'S BURGER*	gfo	\$18
lettuce, tomato, grilled onions, cheese		
special sauce		
CROQUE MONSIEUR (add fried egg \$1)		\$16
ham, gruyere, bechamel, sourdough		
VEGGIE SANDWICH	v,vo,gfo	\$16
lemon edamame, avocado, cucumber		
lettuce, pickled red onions		
CRISPY FRIED SHRIMP PO BOY	gfo	\$18
remoulade, mustard slaw, lettuce, tomato		
BRAISED CHICKEN SALAD	gfo	\$16
croissant, bibb lettuce, tomato		

Large Party Policy: automatic gratuity of 20% will be applied and one check will be provided for parties of 6 or more guests

\* = These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

v = vegetarian / vo = vegan optional / gf = gluten free / gfo = gluten free optional with substitutions or ingredients removed