

soup & salad

spinach & berry salad *gf*

spinach / strawberry / raspberry / blueberry / blackberry
feta / toasted almond / citrus & poppyseed vinaigrette 10

grilled peach salad

Georgia peaches / burrata cheese / prosciutto / watercress / sorghum vinaigrette 12

cold smoked salmon salad *gf*

butter lettuce / red onion / cherry tomatoes / cucumber
hard boiled egg / dill & buttermilk dressing 14

craklin' salad

little gem lettuce / fried green tomato croutons / red onion / cherry tomatoes
crispy pig ear cracklin's / creamy dainish blue cheese dressing 12

bacon & mushroom soup

bacon / Ozark Forest mushrooms / cream / gouda cup 4 / bowl 8

seafood gumbo

crawfish / scallops / peppers / okra / rice cup 6 / bowl 12

small plates

oysters sardou

fried oysters / cornmeal pancakes / creamed greens / quail egg / spicy hollandaise 15

oysters casino

baked oysters / pancetta / peppers / onion / garlic / shallots / french bread 15

crawfish and andouille mac n cheese

cheddar / andouille / crawfish / bacon / onion 12

fried green tomatoes

piquillo and cheese / jalapeño tomato jam / pork belly 10

sorghum glazed pork belly *gf*

heirloom tomato & gherkin salad 10

chef's plate

chef's selection of meats & cheeses 10 / 14

southern hummus *gf v*

black eyed peas / peanuts / jalapeño / pita / bell peppers / carrots 8

king salmon croquettes

two salmon cakes / mississippi caviar / fresno pepper aioli / micro rocket 14

boudin sausage balls

whole grain mustard 10

braised beef cheeks *gf*

red wine braised beef cheeks / hominy / tomatoes / leeks / roasted chilis 16

entrées

tofu tacos *gf v*

chili spiced tofu / green tomato pico de gallo / green tomato mole 9

mushroom penne *gf v*

gluten free penne pasta / Ozark Forest mushrooms
asparagus / leeks / hemp seed oil / micro greens 18

Mississippi BLT

fried green tomatoes / bacon / Fresno pepper aioli / thick sliced Tuscan bread 12

scallops

seared Cajun spiced scallops / maque choux risotto 3 for 20 / 6 for 34

pistachio crusted grouper

red grouper / pistachio / honey / lavender / lemon cous cous / sugar snap peas 32

shrimp & grits

heirloom stone ground grits / head on gulf shrimp
andouille / peppers / Cajun style beurre blanc 16

blackened Canadian king salmon *gf*

6 ounce king salmon filet / avocado / corn / radish / heirloom tomato salad 38

sorghum glazed chicken *gf*

sorghum and gochujang glazed half chicken
spinach and quinoa grain salad / spicy pickled tomatoes 24

beef & mushroom pappardelle

red wine braised beef cheeks / Ozark Forest mushrooms / taleggio cheese 18

from the grill

Eclipse burger

8 ounce burger / fried green tomatoes / comeback sauce
cheddar cheese / brioche bun / pomme frites 11

peach and bourbon glazed pork chop *gf*

16 ounce bone in pork chop / basmati rice
green onion / peppers / chick peas / grilled Georgia peaches 24

New York Strip steak *gf*

12 ounce NY strip / herb roasted potato hash / local seasonal vegetables 28

filet mignon *gf*

cut to order filet mignon / lyonnaise potato rosti / local seasonal vegetables
6 ounce - 36 / 8 ounce - 42

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergies or dietary restrictions \$3 fee for substitutions / \$5 fee to split entrées