

Dinner

soup & salad

spinach & goat cheese gf

baby spinach / roasted butternut squash / pomegranate seeds
toasted goat cheese / sorghum molasses 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 danish blue cheese dressing 12

seafood gumbo

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

soup of the day

chef's selection cup 5 / bowl 10

small plates

deviled eggs gf

chef's selection, varies daily 5

raw oysters gf

preserved lemon mignonette / horseradish 6 for 15 / 12 for 28

oysters casino

pancetta / garlic / fresh herbs / shallots / butter / french bread 15

king salmon croquette

roasted asparagus / poached egg 8

charcuterie board

chef's selection of cured meats and cheeses 10 /

bacon wrapped quail gf

pomegranate molasses gastrique 12

fried green tomatoes

pork belly / pimento cheese / spicy tomato jam 10

mushroom risotto

Ozark forest mushrooms / butternut squash / crispy sage 8

glazed pork belly gf

sorghum glaze / braised turnip greens / black eyed peas 10

braised beef and grits gf

red wine braised beef / heirloom grits / beef jus / thyme 16

sandwiches

fried green tomato BLT

pimento cheese / fried green tomatoes / bacon
sweet pepper aioli / tuscan bread / fries 12

turkey melt

smoked turkey / smoked gouda / applewood smoked bacon
caramelized onion / sweet pepper aioli / tuscan bread / fries 12

mains

scallops & pork belly gf

butternut squash / pomegranate molasses / pomegranate seeds 32

shrimp & grits gf

head on gulf shrimp / andouille sausage / heirloom grits / peppers / spice 16

king salmon

pecan encrusted king salmon / bacon and brussel sprout hash 32

mushroom penne gf v

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

creole chicken

dirty rice / seasonal veg of the day 24

crawfish and andouille mac and cheese

cheddar / andouille sausage / crawfish / bacon / onions 12

braised beef pappardelle

red wine braised beef and mushroom ragu / taleggio 18

grilled

Eclipse burger

8 ounce burger / fried green tomato / cheddar
comeback sauce / brioche bun / fries 11

bone in porkchop gf

spicy apple chutney / bourbon and sweet potato mash / veg of the day 26

NY strip steak gf

12 ounce strip steak / bacon and brussel sprout hash / veg of the day 28

filet mignon gf

6 ounce filet / bacon and brussel sprout hash / veg of the day 32

*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*