

BRUNCH

FRIDAY 11AM-4PM

SATURDAY 10AM-4PM

SUNDAY 10AM-5PM

A 20% service charge will be added to your bill.

100% of this service charge is used to pay our service team members' wages. Additional tips are not expected but always appreciated.

*This menu can be cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*Food prices do not include sales tax. Applicable taxes will be applied.



THE OPENING

Fork'n Pancakes Single 9 Double 15 Triple Stack 19

Fluffy brown butter pancakes with bourbon maple syrup + cinnamon butter.

Blueberry Swirl Biscuits — 8

House made buttery biscuit with a ribbon of blueberry compote, baked golden and finished with a delicate vanilla glaze and citrus zest.

Sinful Eggs — 9

crispy golden deviled eggs topped with smoky paprika and house bacon.

Shrimp +8 Crab balls +10 Lobster +12 Sampler +15

Wine Mussels — 19

Fresh mussels simmered in a creamy white wine garlic sauce with herbs, served with toasted bread.

Fork'd Wings — 13

Garlic Parm, Honey BBQ, Mango Habanero, or Plain

VEGETABLES & SALADS

Kale Cesar Salad — 18

Fresh kale, lemon garlic anchovy dressing, fresh grated parmesan cheese top with breadcrumbs

Farmers Market — 15

Mixed greens, fresh berries, cucumbers, roasted corn, avocado, blue cheese crumbles, champagne vinaigrette
add chicken +6 add salmon +8 add lobster +12



KITCHEN FAVORITES

Chicken + Fork'n Pancake — 22

Crispy fried chicken leg quarter served with fluffy pancakes, powdered sugar, warm maple syrup, and hot honey on the side.

Crème Brulée French Toast — 16

Fluffy thick slices of Brioche bread with creamy vanilla, caramelized peaches or mixed berries.

Lobster Tacos — 25

Lemon butter poached Maine lobster, soft house tortilla, scrambled egg, citrus slaw, lobster jus, and chipotle crema

Steak & Eggs — 38

12oz ribeye grilled to perfection served with two eggs any style.

Seafood Grits — 29

Shrimp, lump crab, and turkey sausage served over rich creamy grit.

***add Lobster \$+12**

Frittata — 26

Three egg omelet loaded with crab, shrimp, spinach & cheddar.

***add Lobster \$+12**

Catfish Sandwich — 25

Buttermilk fried catfish layered with crunchy coleslaw, pickles, and tangy tartar sauce on a toasted brioche bun with potatoes.

Crab Cake Eggs Benedict — 28

Jumbo lump crab cakes over toasted English muffins, topped with poached eggs and lemon herb hollandaise.

Finished with fresh herbs and paprika.

Sunday Burger — 25

Half pound Black Angus beef patty, egg, bacon, house sauce on brioche bun served with baby potatoes.

Southern Breakfast — 16

Two eggs, bacon or chicken sausage, baby potatoes & toast.

Taquitos — 14

Shredded chicken simmered in mild red sauce, cotija cheese, red onion, cilantro, jalapeno, top with scrambled egg.

SIDES

Mixed Berries 6 Mac & cheese 10 Bacon 6 Pork Sausage 6 Eggs 6

Chicken Sausage 7 Potatoes 6 Toast 4 Creamy Grits 7 Turkey Bacon 7

DINNER

MONDAY – SATURDAY 4PM TO CLOSE



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THE OPENING

The Parm Bomb — 9

Warm, buttery pull apart rolls brushed with garlic butter and sprinkled with aged parmesan.

Sinful Eggs — 9

Crispy golden deviled eggs topped with smoky paprika and house bacon.

shrimp +8 crab balls +10 lobster +12 SAMPLER +15

Lamb Meatballs — 15

Slow braised lamb rolled into tender meatballs served over chives & red pepper sauce.

Golden Calamari — 16

Lightly battered calamari served with spicy house marinara.

Sea Taco — 15

Beer battered cod with chipotle slaw, cilantro crema, and pickled red onions in a warm corn tortilla.

Fork'd Wings — 13

Garlic Parm, Honey BBQ, Mango Habanero, or Plain

SALADS & HAND HELDS

Kale Cesar Salad — 18

Fresh kale, lemon garlic anchovy dressing, fresh grated parmesan cheese top with breadcrumbs

Farmers Market — 15

Mixed greens, fresh berries, cucumbers, roasted corn, avocado, blue cheese crumbles, champagne vinaigrette

add chicken +6 add salmon +8 add lobster +12

Catfish Sandwich — 25

Buttermilk fried catfish layered with crunchy coleslaw, pickles, and tangy tartar sauce on a toasted brioche bun with side of fries.

The Butcher's Smash — 22

Black Angus beef smashed layered with Swiss cheese, LTP, bacon, onions, and house smash sauce on a toasted brioche bun with side of fries

Grilled Chicken Sandwich — 15

Marinated grilled chicken, lettuce, tomato, roasted red peppers, provolone, and basil aioli on toasted ciabatta with side of fries.

Miso Chicken Caesar Wrap — 16

Crispy grilled miso-marinated chicken, fresh romaine, shaved parmesan, house Caesar dressing, and crunchy croutons wrapped and served with a side of fries.



KITCHEN FAVORITES

The Holiday Hen — 25

24 Hour marinated deep fried Cornish, a comforting classic with bold flavor split filled with mac & cheese.

Fish & Chips — 15

Buttermilk fried cod, fries, house tartar.

The Harbor Pie — 29

Buttery crust filled with lobster and lump crab in a velvety seafood cream sauce, corn & potato finished golden and bubbling.

Vodka Dumplings — 19

Crispy pan seared potstickers tossed in a creamy vodka parmesan sauce with garlic, chili flakes, and ground Italian sausage. Topped with ricotta & parmesan.

Garden Lasagna (Vegetarian) — 22

Layers of pasta with slow simmered tomato sauce, roasted seasonal vegetables, and creamy dairy free ricotta. Finished with fresh herbs and a touch of olive oil.

House Cut Steak — 39

12oz ribeye grilled to perfection served with rosemary with a of your choice.

Braised Short Ribs — 29

Tender, slow braised short ribs finished with a velvety red wine demi glace, crispy onion straws, and served over creamy house mash.

The Branzino — 32

Pan seared European sea bass with Argentina chimichurri, rice with a side of lemon caper sauce

Linguine alla Creama — 20

Linguine in rich, creamy parmesan white sauce with garlic, butter and a touch of herbs. Finished with crack black pepper and parmesan.

Grilled Chicken +6 Blackened Shrimp +8 Salmon +10 Lobster +12

SIDES

Fries 7 Mashed potatoes 8 Parm Fries 10 Sweet Fries 7

Mac & Cheese 10 Mixed Greens 8 Maple Glazed Brussels Sprout 10

