



FAMILY STYLE SMALL PLATES

CHICKEN ^{GF}

JERK CHICKEN THIGHS,
CUCUMBER SAMBAL 15

SMOKED RIB

½ RACK, PINEAPPLE BBQ,
HOE CAKE 21

GRILLED CHOP ^{GF}

SWEET CORN PUREE, SAUTÉED PEACHES,
BRANDY, SERRANO 20

SALMON* ^{GF}

VERLASSO SALMON, CELERY ROOT PUREE,
ASPARAGUS & BASIL RELISH,
BEURRE BLANC 17

STEAK*

10OZ LOCAL GRASS-FED RIBEYE,
BLISTERED SHISHITO PEPPER,
CHARRED SCALLION CHIMICHURRI 22

BREAD ^V

LOCAL SOURDOUGH, BUTTER 2

HUMMUS ^V

LOCAL VEGETABLE, SWEET PEPPER,
GRILLED LEMON, PITA 10

ROMAINE HEARTS

BACON, PARMESAN, GARLIC CROUTON,
CAESAR DRESSING 7

GRILLED ASPARAGUS ^V ^{GF}

POACHED EGG, PARMESAN, LEMON 6

TOMATO & BLACK BARLEY ^V

HEIRLOOM TOMATO, DILL, BLACK BARLEY,
RED ONION, CUCUMBER, CAPER, FENNEL,
BASIL VINAIGRETTE 10

NICOISE ^{GF}

GRILLED MAHI, SHRIMP,
HARICOT VERT, POTATO, EGG, OLIVE,
HEIRLOOM TOMATO, AVOCADO,
LEMON DILL VINAIGRETTE 14

COLLARD GREENS ^{GF}

PORK BELLY, PICKLED PEPPER 8

POTATOES ^V

MARBLE POTATO, GORGONZOLA FONDUE,
FRESH HERB 7

CHEESE ^V

LOCAL CHEESE, LOCAL HONEY,
HOUSE MADE JAM 12

QUINOA & MELON ^V ^{GF}

QUINOA, MELON, GREENS, RICOTTA,
TOASTED ALMOND,
MINT VINAIGRETTE 9

CREOLE SHRIMP ^{GF}

SAUTÉED SHRIMP, GARLIC,
GREEN PEPPER, TOMATO,
CAYENNE, FRESH HERB 10

RISOTTO ^V

COCONUT, LIME, HABANERO OIL 12

SUMMER SUCCOTASH ^V

BLACK EYED PEA, CHARRED CORN,
TOMATO, JALAPENO 6

HAND CUT FRIES ^V

TRUFFLE AIOLI 5

BRISKET SLIDERS

SMOKED BRISKET, JUS, SPICY MUSTARD SLAW,
PICKLED WATERMELON RIND,
SIXTEEN BRICKS BRIOCHE BUNS 10

CRAB CAKES

BLUE CRAB, BASIL, LEMON,
ASPARAGUS, SPRING PEA PUREE,
HERB SALAD 12

BABY KALE SALAD ^V

BABY KALE, SHAVED & PICKLED CARROT,
ROASTED CASHEW, SESAME SEED,
SOY GINGER VINAIGRETTE 9

BLISTERED BRUSSELS SPROUTS ^V

SMOKED GRAPE, LEMON, SESAME,
CHERRY TOMATO 7

CHORIZO CHEESE

CHIHUAHUA CHEESE, CHORIZO,
CHARRED POBLANO,
SPINACH & BABY KALE,
CHILI GARLIC BREAD 8

FREE RANGE

CHICKEN WINGS

CHOICE OF HOUSE MADE SAUCE:
BUFFALO, BARBEQUE,
SMOKED HABANERO, SPICY JERK,
WHOLE GRAIN MUSTARD & HONEY 8

FLATBREADS

GLUTEN FREE CRUST OPTIONS AVAILABLE – ASK SERVER

MUSHROOM & GOAT ^V

MUSHROOM, GOAT CHEESE, ARUGULA,
GARLIC OIL, LEMON, BALSAMIC 14

CLASSIC

PEPPERONI, MOZZARELLA,
HOUSE MARINARA 12

CHARRED CORN & BACON

LOCAL CORN, SEMI-DRIED TOMATO,
GARLIC OIL, MOZZARELLA, PARMESAN 14

CHICKEN PESTO

GRILLED CHICKEN, ROASTED VEGETABLES,
GARLIC OIL, PARMESAN,
PESTO YOGURT 14

PICKLED PEPPER

CHICKEN, BACON,
SPICY PICKLED PEPPERS, MOZZARELLA,
GORGONZOLA, CELERY, GARLIC OIL 14

MARGARITA ^V

SEMI-DRIED TOMATO, BOCCONCINI,
BASIL PESTO 12

TACOS

3 TACOS PER ORDER

FISH TACO

GRILLED MAHI,
BLACK BEAN & CHERRY TOMATO SALSA,
RED CABBAGE, PICKLED ONION,
CILANTRO LIME CREMA 15

SMOKED BRISKET TACO

PICKLED ONION, RED CABBAGE,
ROCKET AIOLI, CILANTRO,
LOCAL PEPPER CHEESE 15

VEGGIE TACO ^V

BLACK BEAN & CHERRY TOMATO SALSA,
MUSHROOM, PICKLED CAULIFLOWER,
ROCKET AIOLI, CILANTRO,
LOCAL PEPPER CHEESE 13

SANDWICHES

CHOICE OF WAFFLE FRIES, SMALL GREEN SALAD, TORTELLINI SALAD

BURGER*

LOCAL GRASS-FED PATTY, BACON, CHEDDAR,
LETTUCE, TOMATO, ONION,
ALE MUSTARD MAYO,
SIXTEEN BRICKS BRIOCHE BUN 14

VEGGIE BURGER ^V

BLACK BEAN, BROWN RICE, & WALNUT PATTY,
HUMMUS, LETTUCE, TOMATO, ROCKET AIOLI,
SIXTEEN BRICKS BRIOCHE BUN 14

TURKEY CLUB

HOUSE SMOKED TURKEY BREAST,
BACON, CHEDDAR, LETTUCE, TOMATO,
GARLIC AIOLI, HOUSE MADE
HONEY WHEAT BREAD 14

^{GF} GLUTEN FREE** ^V VEGETARIAN ^V VEGAN
**We are not a gluten free kitchen.

Before placing your order, please
inform us if anyone in your party
has a food allergy.

*These foods are cooked to order. Consuming raw
or undercooked meat, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.