

FIELD

CHOPPED SALAD | 14

GREENS, HARD COOKED EGG, TOMATO CUCUMBER, BACON, WALNUTS BLEU CHEESE, RANCH DRESSING (GF)

CAESAR SALAD | 12

ROMAINE HEARTS
CROUTONS, SHAVED REGGIANO CHEESE
LEMON, ANCHOVY & GARLIC EMULSION

FARM

"FREE BIRD" CHICKEN | 29

HERB ROASTED HALF, MASHED POTATOES CHARRED ASPARAGUS, DARK CHICKEN JUS

FARMER'S MARKET PASTA | 24

PAPPARDELLE, LOCAL VEGETABLES CHARRED LEMON & SWEET CORN COULIS TORN HERBS (V)

STICKY SPICY RIBS | 26

HALF RACK, STREET CORN, BAKED POTATO SWEET AND SPICY CHILI GLAZE

SEA

SALMON | 31

PAN ROASTED, CHARRED ASPARAGUS
CAPER DILL CHIMICHURRI (GF)

SCALLOPS | 38

APPLEWOOD BACON, PEA SHOOTS
PEE WEE POTATOES, WHITE WINE
HERB BUTTER

SHRIMP AND GRITS | 29

ANDOUILLE AGED CHEDDAR CHEESE GRITS

SIDES

SAUTEED SPINACH (v) (GF) | 6 CHARRED ASPARAGUS (v) (GF) | 8

TRUFFLE MAC AND CHEESE | 9

MASHED POTATOES (GF) | 7

BAKED POTATO (VEGAN) (GF) | 6

PEE WEE POTATOES (V) | 8

HOUSE SALAD (V) (GF) | 8

BEER BATTERED ONION RINGS | 7

STREET CORN | 8

SOUPS AND SHARES

FRENCH ONION SOUP | 10

SWISS CHEESE GRATIN

BISQUE | 14

MAINE LOBSTER

CRAB CAKES | 21

BUTTERMILK SLAW, SPICY AIOLI

BURRATA | 18

FRESH FIG, SHAVED SPECK EXTRA VIRGIN OLIVE OIL, BALSAMIC (GF)

CANDIED BACON | 14

APPLEWOOD SMOKED
WHISKEY AND TURBINADO SUGAR, HOUSE PICKLES

CHICK PEA FRITTERS | 12

HARISSA, GARLIC AND LEMON YOGURT (V)

HAND CUT STEAKS

ALL OF OUR STEAKS ARE HAND-CUT IN HOUSE ASSURING THE HIGHEST QUALITY STANDARDS ARE IN PLACE.

THIS RESULTS IN A TENDER, FLAVORFUL DINNER CHOICE FOR OUR GUESTS.



8 OZ FILET MIGNON | 47 12 OZ. NY STRIP | 49

TOMAHAWK RIB EYE FOR TWO | MP

PLEASE ALLOW UP TO 40 MINUTES COOKING
TIME FOR THE TOMAHAWK STEAK
TOMAHAWK COMES WITH A CHOICE OF 2 SIDES

ALL STEAKS ARE FINISHED WITH THAYER HOTEL BUTTER

SPECIAL CREATIONS

IN ADDITION TO OUR MOUTH WATERING MENU OFFERINGS, OUR CHEF FEATURES WEEKLY SPECIALS USING SEASONAL AND LOCAL INGREDIENTS TO TEMPT YOUR PALATE AND EXCITE YOUR SENSES. KINDLY ASK YOUR SERVER ABOUT THIS WEEK'S CREATIONS.