

# BITES



- FRIED OYSTERS\*** 17  
*smoked mussel, nduja jam, pickled watermelon rind*
- BUTTERMILK BISCUITS** 8  
*salted butter, strawberry jam*
- FRIED OKRA** 12  
*comeback sauce, crushed peanuts, grilled lemon*
- GRILLED PEACH TARTINE** 14  
*triple cream brie, sourdough, basil*
- FORAGE OF THE DAY\*** mp
- SHRIMP + ANDOULLIE TORTELLINI** 22  
*sweet corn broth, crispy potato, preserved lemon oil*

# SOUP + SALADS

- WATERMELON + TOMATO GAZPACHO** 15  
*herbed yoghurt, pickled watermelon rind*
- TOMATO + STRACCIATELLA** 17  
*heirloom tomatoes, sherry vinaigrette, popcorn*
- GRILLED BABY GEM** 15  
*preserved lemon yoghurt, calabrian biscuit crumb, dill + chive*
- SUMMER SALAD** 14  
*mixed greens, pickled peppers, shaved carrot, red wine vinaigrette*

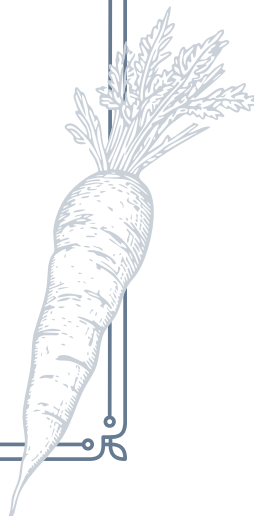
**REIDS'S RAW BAR**  
*check out our menu*



# PLATES

- SUNBURST TROUT + SMOKED MUSSELS\*** 38  
*saffron cream, verjus, pickled shallot + herb salad, marcona almond crumb*
- SORGHUM GLAZED PORK RIBS** 34  
*sweet corn puree, benne seed, herb salad, okra oil*
- YELLOWFIN TUNA SCHNITZEL\*** 42  
*benne seed, farro verde, roasted baby carrots, tomato beurre blanc, fried capers*

- CHICKEN FRIED QUAIL** 38  
*butterbean succotash, charred scallion vinaigrette*
- STEAK DU JOUR\*** mp  
*blueberry chimichurri, fried okra*
- PASTA DU JOUR\*** mp  
*chefs choice local seasonal ingredients*
- FISH DU JOUR\*** mp  
*chefs choice local seasonal ingredients*



*celebrating our tenth year in business*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness  
\*\*It is the customers responsibility to inform their server(s) of any and all allergies • 20% gratuity added to parties of six or more

# Dinner Menu