



lobby bar

## DINNER



### OYSTERS

by the half dozen

**\*HALF SHELL OYSTERS \$MP**  
Seasonal Mignonette

**BAKED OYSTERS \$MP**  
Shrimp & Tasso Butter  
Pine Nut Crumb

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### SMALL PLATES

**CRISPY POTATOES \$13**  
Boquerone and Lemon Aioli  
Spanish Olives

**\*SHRIMP COCKTAIL \$20**  
Cocktail Sauce, Lemon

**SHRIMP ALLIJO \$19**  
Fresno Chili, Garlic, Sourdough

**OCTOPUS HUSHPUPPY \$15**  
Bonito Aioli, Pickled Ginger, Tempura

**\*SHRIMP A LA PLANCHA \$24**  
Crispy Saffron Rice, Andouille Sausage  
Ajo Blanco

from the  
**FIELD**

**RED WINE POACHED PEAR \$13**  
Apple Butter, Gorgonzola  
Spiced Peanuts

**LOCAL BIBB \$12**  
Cucumber, Field Peas  
Heirloom Cherry Tomatoes  
Bearnaise Vinaigrette

**CAULIFLOWER CAESAR \$15**  
Sea-Bean Pesto, Pea Shoots

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### MAIN

**7 MILE BURGER \$17**  
Two 1855 Beef Patties, Shaved Lettuce  
Caramelized Onions, Pimento Cheese  
Cajun Danger Sauce

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### DESSERT

**HOUSE MADE COMFORT COOKIE \$10**  
Potato Chip, Crumbled Pretzel &  
Chocolate Chips  
Vanilla Bean Ice Cream

**\*CONSUMER ADVISORY:** *Contains ingredients that are raw or undercooked.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*