

# narrative.

## for the table

caesar salad deviled eggs 9

burrata caprese heirloom tomato, basil pesto, lemon oil, crostini vg 16

loaded hummus crushed lemon olive oil, crudite vegetables, cracker bread vg 15

fried green tomatoes jalapeño tomato jam, feta, herb buttermilk dressing, arugula vg 13

wild mushroom toast ricotta, gruyere, bacon jam, arugula, garlic aioli 16

lobster corndogs jalapeño hot sauce, smoked pepper honey 17

thai grilled shrimp\* cilantro, lime, sweet chili, peanut sauce, green papaya salad gf 15

tuna poke\* avocado, furikake, tamari, wasabi yuzu mayo, taro chips gf 18

## dinner salads add chicken 7, add salmon 8, or add shrimp 9

wild arugula salad dried cherries, goat cheese, walnuts, balsamic gf, vg 13

little gem caesar romaine, shaved pecorino, focaccia croutons 13

chicken avocado chopped bacon, avocado, corn, tomato, date, almond, goat cheese gf 20

## large plates

bbq tofu bowl brown rice, chimichurri, sweet potato, corn, tomato, avocado gf, vg 21

mushroom bolognese pappardelle pasta, red wine, burrata, white truffle oil, basil vg 26

lobster mac & cheese aged white cheddar, mascarpone, chives, crushed potato chip 34

shrimp & grits andouille, bacon, pea, roasted tomato, tabasco butter gf 28

tuscan grilled chicken lemon, capers, artichoke, tomato, marsala, crispy potato gf 27

skuna bay salmon\* edamame-shiitake fried brown rice, miso glaze, sake butter, wakame gf 31

pan seared scallops\* cauliflower, butternut squash, chorizo, jalapeño, romesco, chive aioli gf 35

48-hour short rib\* smoked cheddar grits, pickled corn, poblano crème, ancho coffee sauce gf 35

balsamic hanger steak\* grilled asparagus, charred onion, farro, calabrian chile, red wine demi gf 37

the jacq cheeseburger\* pepper jack, crispy onion, tomato jam, fries, greens 18

the 'impossible' burger tomato, avocado, cheddar, chipotle mayo, fries, greens vg 18

## extras

spicy papas bravas gf vg 8 sriracha soy brussels sprouts gf vg 9 edamame fried brown rice gf vg 9

GF/gluten free VG/vegetarian

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.