

Starters

GULF SHRIMP COCKTAIL . 18
cocktail sauce, lemon

*** OYSTERS ON THE
½ SHELL 18**
cocktail sauce, mignonette,
lemon

**JUMBO LUMP
CRAB CAKE 19**
shaved fennel, radish, lemon,
avocado purée

SHE CRAB BISQUE 16
asparagus, kale, benton's
ham crisp

*** PRIME BEEF TARTAR. 24**
smoked egg, osetra caviar,
crème fraiche, crostini

Salads

**EARLY SPRING
ASPARAGUS 18**
spring asparagus, speck
ham, parmesan crisp,
meyer lemon

MARKET GREENS 12
radish, carrots, cucumbers,
tokyo turnips, grape
tomatoes, citrus vinaigrette

JESSAMINE COBB 17
grilled chicken, lettuce,
avocado, tomato, egg,
bacon, blue cheese, ranch

AVOCADO TARTINE 14
sourdough bread, georgia olive
oil, sliced tomato, hard boiled
egg, lemon zest, balsamic



Sandwiches

choice of french fries, mixed
greens or mustard coleslaw

*** MPB'URGER 18**
8oz. patty, tillamook cheddar,
red wine onions, garlic aioli,
brioche bun

**MORTADELLA & TOMATO
SANDWICH 16**
fried egg, pickled shallots,
grain mustard aioli,
sourdough

SPA GARDEN BURGER . . 15
smoked avocado, lto,
seven grain bun

ROASTED TURKEY & BRIE 17
caramelized onions, french
mustard, pretzel bun

OYSTER PO BOY. 19
may river oyster, lemon
vinegar slaw, reaper aioli,
heirloom tomato, hoagie

Entrées

LINGUINI PRIMEVARA . . 22
spring vegetables, simple
tomato sauce, shaved
parmesan

LOCAL FLOUNDER 24
seasonal vegetable, carolina
rice pirlou, rock shrimp,
vin blanc

*** CAST IRON HANGER
STEAK & FRITES 26**
chimichurri

GRILLED SHRIMP TACOS . 21
cilantro, lime, avocado,
pickled red onion, salsa,
corn tortillas, crema

Desserts

SEASONAL FRUIT PIES . . 11
vanilla crème fraiche

**CHOCOLATE COCONUT
DELICE 11**
chocolate mousse, coconut
caramel cream

**PASSION FRUIT
CRÈME BRULEE 11**
raspberries, lemon grass
chantilly

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

