



Chef Mike Fuller | Summer Lunch Menu

STARTERS

- Crispy homemade pimento cheese fritters w/bacon jam and comeback sauce \$15
- Blackened shrimp in bbq beer butter w/toasted soppin' bread \$19
- Corn flour fried green tomatoes, remoulade sauce, crumbled goat cheese \$12
- Roasted Alabama oysters w/smoked andouille, spinach and gruyere \$18

SALADS & SOUPS

- Little Gem Caesar salad, focaccia croutons, Romano \$13
- Chopped salad, gem lettuce, heirloom cherry tomato, cucumber, heart of palm, greek olives, marcona almond, feta, red onion, roasted shallot vinaigrette \$18
- Blackened shrimp cobb salad, roasted corn, avocado, smoked bacon, heirloom cherry tomato, farm egg, blue cheese, buttermilk dressing \$18
- Bay of Fundy Salmon* salad, miso vinnaigrette, pearson peach, shaved carrots, cabbage, crushed marcona almond, toasted sesame, Tucker Farms Artisan Greens \$26
- Springer Mtn Chicken salad, heirloom tomato, sweet summer corn, avocado, pickled onion, cilantro vinaigrette, Tucker Farms Artisan Greens \$24
- Manhattan Steak* salad, bibb wedge, crumbled blue cheese, heirloom tomato, cucumber, bentons belly lardons \$26
- French Onion soup, bone broth, toasted Gruyere \$18
- Daily soup \$10

SANDWICHES

- Served with house cut frites or side salad
- Mac's Twin Patty Burger*, American cheese, bibb lettuce, tomato, house made pickle, toasted pdm roll \$18
 - Extra Crispy Chicken Sandwich, bibb lettuce, tomato, house made pickle, toasted pdm roll \$18
 - Blackened Grouper Sandwich, tartar, toasted pdm roll, bibb lettuce, tomato, red onion \$28
 - Fish taco, blackened fresh catch, cilantro aioli, pickled cabbage, fresno peppers \$19

RAW BAR SIGNATURE LOBSTER ROLL

- Fresh Maine Lobster on a grilled brioche roll
- chilled lobster salad | Old Bay-chive aioli | bibb lettuce or
- warm lobster in drawn butter | Old Bay | bibb lettuce \$34

PLATES

- Fish and Chips, Old Bay beer batter, malt vinegar, caper tartar \$25
- Jumbo Lump Crab Cake, arugula, tomato, heart of palm salad, mustard aioli \$29
- Mineral Bluff Trout, whipped potatoes, french beans, lemon-caper meuniere \$27
- Bay of Fundy Salmon*, peekytoe crab fried rice, miso glaze \$29
- 6oz Steak Frites, Au Poivre sauce, house cut frites \$26
- 12oz Chopsteak*, whipped potatoes, onion jus \$25
- 6oz Filet Mignon*, whipped potatoes & asparagus \$37
- 8oz filet of Ribeye*, whipped potatoes & asparagus \$36

SIDES

- Smoked gruyere elbow mac & cheese \$9
- Crispy brussels sprouts & cauliflower, onion gastrique \$9
- Parmesan and chive pommes frites \$9

*Our kitchen handles milk, eggs, wheat, peanuts, treenuts, soy, fish and shellfish. Please inform your server of any allergies

CONSUMER ADVISORY: * THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LUNCH COCKTAILS

PINEAPPLE DREAMS

Pineapple Infused Ketel One Orange Vodka | Amarena Cherry 14

SMOKED OLD FASHIONED

Highwest Double Rye | Simple | Orange Bitters | Brandied Cherry | Flamed Orange | Smoked Glass 15

KICK IN THE HEAD

Don Julio Blanco Tequila | Fresh Habanero | Peach | Pineapple | Lime 15