



SMALLER

Maryland Crab Fritters \$19
Charred Lemon, Old Bayoli

Fried Brussels Sprouts \$14
Bacon, Benne Seeds, Maple Soy Glaze, Mae Ploy Aioli

Chesapeake Oysters on the Half Shell \$19
Cocktail Sauce, Green Tomato Mignonette,
Charred Lemon, Saltines

Old Bay Jumbo Shrimp Cocktail \$19
Charred Lemon, Spicy Cocktail Sauce

Fried Green Tomatoes Stack \$14
Pimento Ricotta, Hot Pepper Jelly

SOUPS & SALADS

Seasonal Soup \$13

Cream of Crab Soup \$14
Lump Crab, Thyme Croutons

Autumnal Salad \$13
Mesclun Greens, Pepitas, Dried Cranberries,
Gorgonzola, Pumpkin Spice Vinaigrette

Roasted Beets & Watercress \$16
Goat Cheese, Honey Bacon, Citrus Vinaigrette

Baby Spinach Salad \$14
Virginia Ham Lardons, Red Onion, Cornbread Croutons,
Honey Dijon Vinaigrette

House Caesar \$14
Romaine, Brown Butter Toasted Bread Crumb,
Parmesan, Caesar Dressing

Southern Style Chicken Salad \$17
Baby kale, Tiny Tomatoes, Cucumber,
Sweet Pickle Vinaigrette

ADD

Grilled Chicken \$10
Pan Seared Shrimp \$10
Country Fried Oysters \$10
Pan Seared Salmon \$18
3oz Jumbo Lump Crab Meat \$15

ENTRÉES

Pan Seared U-10 Scallops \$39

Anson Mills Grits, roasted mushroom and bacon stew,
toasted pinenuts, chili oil

The Canopy Burger \$24

House Blend Beef Burger, Sharp Cheddar, Bacon,
Crispy Onions, Tiger Sauce, Brioche Bun, House Fries

Classic Burger \$20

House Blend Beef Burger, Lettuce, Tomato, Red Onion,
Pickle, Aioli, Brioche Bun, House Fries

Jumbo Shrimp Perloo \$34

Smoked Pork, Blistered Cherry Tomatoes,
Roasted Peppers, Carolina Gold Rice

Grilled Applewood Smoked 14oz Pork Chop \$41

Anson Mills Grits, Braised Collard Greens, Apple Glaze,
Crispy Shallots

Pepper Crusted NY Strip \$49

House Fries, Grilled Asparagus, Smoked Steak Sauce

Green Circle Fried Chicken \$33

Garlic Mash Potatoes, Peas, Honey Biscuit, Thyme Gravy

Roasted Wild Atlantic Salmon \$35

Hoppin' John, Curried Cauliflower,
Cucumber and Caper Relish

Cast Iron Maryland Crabcakes \$48

Jumbo Lump Crabcakes, Fried Green Tomatoes,
Maque Choux, Charred Salsa Verde, Chili Oil

Root Vegetable Gnocchi \$29

Maple Squash Puree, Local Root Vegetables,
Crumbled Blue Cheese, Poached Farm Egg,
Pumpkin Seed Pistou

ALSO \$9 EACH

Buttered Peas

Kaleslaw

Honey Biscuits

Creamy Polenta

Grilled Asparagus

Garlic Mashed Potatoes

Beach Fries or House Fries

Side Mesclun Salad

SHARED SNACK PLATE \$38

**Edwards of Surry Virginia Ham, Buttermilk Biscuits
Hush Puppies, Fried Green Tomato, Nanny's Pickles,
Pimento Ricotta, Hot Pepper Jelly & Toasts**

Please inform your server of any food allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

A gratuity of 20% will be included for parties of 5 or more