



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

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

HANDHELDS

Cast Iron Maryland Crabcake \$32

Jumbo Lump Crab, Romaine, Tomato, Tartar Sauce,
Brioche Bun, Beach Fries

Chicken Fried Oyster Po'Boy \$24

Bacon, Lettuce, Tomato, Spicy Remoulade,
Toasted French Baquette, House Fries

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

Shimp Salad BLT Wrap \$17

Smoked Bacon, Fried Green Tomato, Romaine,
Blackened Aioli, Mesclun Salad

Crispy Chicken \$19

Pickle Brined Chicken Thigh, Lettuce, Tomato, Bacon,
Onion, Nashville Hot Aioli, Brioche Bun, House Fries

ENTRÉES

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 Capers Relish

Cast Iron Maryland Crabcakes \$36

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

ALSO \$9 EACH

Buttered Peas

Kaleslaw

Honey Biscuits

Creamy Polenta

Grilled Asparagus

Garlic Mashed Potatoes

Beach Fries or House Fries

Side Mesclun Salad

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